

Blueberry Strata

This is by far the most requested recipe from the Lodge. I am sure it has graced Christmas morning breakfast tables all over the country. It is great for a crowd and since it is assembled the night before you are not racing around on the morning of your big breakfast.

Yield: 9 x 13 inch baking dish

This recipe must chill overnight in the refrigerator.

1	loaf	French bread, cut into 1" cubes
12	ounces	cream cheese or Neufchatel cheese (for less fat), cut in 1/2" cubes
1 1/2	cups	blueberries
8	large	eggs
1/3	cup	maple syrup
1	cup	milk
1	cup	half & half
1	teaspoon	cinnamon
1/2	teaspoon	nutmeg

1. Lightly coat a 9 x13-inch baking dish with pan spray. Cover the bottom with half of the bread cubes.
2. Scatter the cream cheese and blueberries over the bread cubes. Top with remaining bread cubes.
3. Whisk together eggs, maple syrup, milk, half & half, cinnamon, & nutmeg. Pour over the bread. Press bread down lightly to soak. Cover with foil & chill over night.
4. **In the morning**, allow dish to come to room temperature for 30 minutes before baking. Preheat oven to 350 degrees. Bake the strata, covered, for 30 minutes. Remove the foil and bake another 30 minutes until set. Let sit covered in a warm place 10 minutes before cutting. Serve with warm maple syrup on the side.

cook's note

- ❖ We also like to prepare individual 8 oz round ramekins of the strata. The round shape with smooth, uncut edges looks nice on the plate. After baking and sitting for 10 minutes we turn them out and place them upright on the plate.

- ❖ To save time you can simply tear the bread into small pieces instead of cutting. With gloved hands we also pinch off small pieces of the cream cheese instead of cutting.