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Blueberry Maple Breakfast Bake

- 1 loaf (14oz.) egg challah or other white bread
- 4 oz. reduced fat cream cheese
- 2 cups fresh or frozen blueberries, divided
- 8 eggs, beaten
- 1 1/2 cups milk
- 1/4 cup maple syrup
- 1/4 cup melted butter

Preheat oven to 350° F. Remove crusts from bread; cut in 1 inch cubes (makes about 10 cups). Cut cream cheese in small cubes (makes about 1 cup). Grease 9x9x2 inch baking dish. Place half of the bread cubes in the dish. Scatter cream cheese cubes and 1 cup of blueberries over the bread. Top with remaining bread cubes and blueberries. In a bowl, combine eggs, milk, maple syrup and butter. Carefully pour over bread mixture. Bake until a knife inserted in the center comes out clean, about 1 hour, covering with aluminum foil if edges brown too much. To serve, cut in squares. Accompany with additional maple syrup, if desired.

YIELD: 9 portions