

## Baked Blueberry French Toast

### Overnight Recipe

potato bread

### Ingredients:

half-and-half  
non vanilla

ugar  
non nutmeg

cream cheese,  
ed  
non vanilla

ugar

Slice the bread on the diagonal to create eight ¾-inch-thick slices, heels removed. Arrange bread slices in 10x15-inch baking dish.

To make batter, whip together eggs, milk, baking powder, and vanilla in medium bowl. Slowly pour mixture over bread, turning over each slice to coat completely. Cover and refrigerate for at least 1 hour, but preferably overnight.

In the morning: Preheat oven to 425°F. Coat another 10x15-inch baking dish with vegetable spray. Sprinkle blueberries over bottom of pan. Mix together sugar, cinnamon, and cornstarch and pour evenly over berries. Tightly wedge the bread slices over the blueberries, wettest side up. Brush the bread with melted butter. Bake the French toast in the center of the oven for 20 to 25 minutes, or until golden brown. To serve, place the toast berry side down on warmed plates. Stir the remaining berry mixture in the baking dish, then scoop over the toast. Sprinkle with powdered sugar. **Makes 6 servings.**

### Note: Overnight Recipe

- 1 loaf Italian bread
- 4 eggs
- ½ cup milk
- ¼ teaspoon baking powder
- 1 teaspoon vanilla extract
- 2½ cups blueberries
- ½ cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon cornstarch
- 1 tablespoon butter, melted
- ¼ cup powdered sugar

—THE VILLAGE INN AT SANDWICH, Sandwich, Massachusetts

### Overnight Recipe

ble spray  
bread, buttered  
well beaten  
ur cream  
raw sausage  
sharp cheddar  
(2 cups grated)  
opped green  
(or substitute  
chopped  
h or broccoli)

## Crosstrees Crab Quiche

Heat butter in a skillet and sauté onion for a few minutes, until tender. Add crabmeat and let it heat through. Sprinkle the bottom of pie shell with Parmesan cheese. Place crab and onion mixture in pie shell, then add grated Swiss cheese on top. Mix eggs, cream, salt, and cayenne pepper. Slowly pour mixture over ingredients in pie shell. Bake on the top rack of the oven at 375°F until done, about 25 minutes. Let cool before slicing and serving. **Makes 5 to 6 servings.**

—CROSSTREES, Kennebunkport, Maine

- 3 tablespoons diced Vidalia onion
- 3 tablespoons butter
- 6 ounces fresh crabmeat
- 1 9-inch pie crust, partially baked
- 1 tablespoon grated Parmesan cheese
- 2 cups grated Swiss cheese
- 4 large eggs
- 1 cup heavy cream
- ¼ teaspoon salt
- dash of cayenne pepper

