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Blueberry Breakfast Bake from Naturipe

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Blueberries are versatile and can be incorporated into breakfast, lunch, dinner, and dessert!

You can eat blueberries as a side, bake them into breads or pies, or eat them on their own as a snack. For a delicious treat on chilly, fall mornings try out the Naturipe kitchen's all-time-favorite breakfast, Blueberry Breakfast Bake. Follow the recipe below, and you won't regret it:



Ingredients

- 1 loaf (14 ounces) egg challah or other white bread
- 4 ounces reduced-fat cream cheese
- 8 eggs, beaten
- 1 ½ cups milk
- ¼ cup maple syrup
- ¼ cup melted butter
- 2 cups Naturipe® Blueberries

Directions

1. Preheat oven to 350°F.
2. Remove crusts from bread and cut in 1-inch cubes (makes about 10 cubes).
3. Cut cream cheese into small cubes (makes about 1 cup).
4. Grease baking dish and place half of the bread cubes in the dish.
5. Scatter cream cheese cubes and 1 cup of blueberries over the bread.
6. Top with remaining bread cubes and blueberries.
7. In a bowl, combine eggs, milk, maple syrup, and butter.
8. Carefully pour over bread mixture.
9. Bake for 60 minutes and serve with additional maple syrup, if desired.

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