



## Blueberry Cheesecake French Toast Casserole made with Nutella®

Breakfast | Vegetarian | Breakfast | Banqueting

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1 ea. Brioche Bread, Loaf, Large, Sliced

2 cups Milk, Whole

5 Eggs, Whole

4 tbs. Butter, Unsalted

2 cups Blueberry Sauce, Warmed

1 cup Blueberries, Fresh

2 cups Greek Yogurt, Blueberry Flavor

2 cups Cream Cheese

1 pt. Heavy Whipping Cream

12 oz. Nutella® (Piping Bag XUS87019)

Pre heat the oven to 225 degrees F. In a mixer with a whip attachment, whip cream

at medium high speed until soft peaks form. Slightly warm the yogurt, cream cheese, and blueberry sauce in the microwave, stirring until smooth. In a bowl, combine milk and eggs and whisk until uniform in color. Dip each bread slice into the mixture until fully absorbed. In a nonstick sauté pan, melt the butter until it bubbles. Gently sauté the slices until golden brown. Place the French toast into a buttered casserole dish and spread 8 oz. of Nutella® evenly on each slice of bread. Spread half of the yogurt/cream cheese mixture and blueberry sauce on top the Nutella. Repeat process for a second layer. Place the casserole dish in the oven for 15 minutes to finish. When casserole has fully cooled, use a piping bag fitted with a star tip to pipe whipped cream on top in a decorative way, top with fresh blueberries. Drizzle the remaining Nutella® on top of casserole.

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