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## **Creamy Oven Baked Blueberry French Toast**

1 Large Loaf Italian Bread  
6 eggs  
1 ½ cups half & half  
1 ½ cups heavy cream  
1 tsp vanilla  
½ tsp lemon oil or 1 tbsp fresh lemon zest  
1 tsp cinnamon  
¼ tsp freshly grated nutmeg

### **Topping:**

1 stick butter; softened  
1 cup brown sugar  
1 ½ cups blueberries; rinsed and stemmed

Butter or spray a 13 x 9 inch baking pan. Slice the bread to ¾" – 1" inch thickness. Arrange the sliced bread in the pan.

Mix eggs, vanilla, half & half, heavy cream, lemon oil or zest, cinnamon and nutmeg in a large bowl. Pour mixture over the bread and cover with plastic wrap. Refrigerate overnight.

### **Morning preparation:**

Liberally sprinkle the blueberries on top of the bread. Mix the butter and brown sugar with a pastry blender or a knife. Sprinkle the topping over the blueberries and bread mixture.

Bake for approximately 40 minutes @ 350 degrees.

Dust with confectioner's sugar and/or serve with fresh whipped cream on the side.