



Winner
APRIL

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**D'Italiano™
Brioche Loaf**

PRODUCT OF THE *Month*

Elevate your meals and your taste-buds with D'Italiano™ with Gusto!™ Brioche-Style Bread. The soft and buttery taste of this European-inspired bread will be sure to add a little more special to your every day. Always baked in Canada, with no artificial flavours or colours.

* Winning recipe has been adapted for ease of replication and to highlight Wonderbrands™ products.



BLUEBERRY FRENCH TOAST

INGREDIENTS

12 slices day-old D'Italiano™ Gusto!™ Brioche Loaf, crusts cut off
2 packages (240 grams each) cream cheese
1 cup fresh or frozen blueberries
12 large eggs, lightly beaten
2 cups milk

⅓ cup maple syrup or honey

For the sauce:

1 cup sugar
1 cup water
2 tbsp cornstarch
1 cup fresh or frozen blueberries
1 tbsp butter or margarine

METHOD

**Prep Time: 15 minutes | Cook Time: 60 minutes |
Total Time: 1 hour 15 minutes**

1. Grease a 9 x 13-inch baking dish.
2. Cut bread into small cubes. Place half the cubes into the greased baking dish.
3. Cut cream cheese into small cubes. Sprinkle over the bread in the baking dish.
4. Top with the blueberries and the remaining bread cubes.
5. Whisk the eggs, milk, and syrup in a large bowl. Pour over bread mixture. Cover and refrigerate for 8 hours or overnight.
6. Remove from the refrigerator 30 minutes before baking. Preheat the oven to 350° F.
7. Cover the baking sheet with foil and bake for 30 minutes. Remove the foil and bake for another 25-30 minutes or until a knife inserted in center comes out clean.
8. Meanwhile, make the sauce by mixing the sugar, water, and cornstarch in a small saucepan until smooth. Bring to a boil over medium heat. Cook, stirring often, for about 3 minutes or until thickened. Stir in the blueberries and bring back to a boil. Reduce heat to low and simmer until berries burst, about 8-10 minutes.
9. Remove from the heat and stir in the butter. Serve alongside the baked French toast.