



Winner
SEPTEMBER

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**Wonder® Texas
Toast Loaf**

PRODUCT OF THE *Month*

When the recipe or the appetite calls for "Texas-Sized" toast! Wonder® White Texas Toast Bread is thick-sliced, soft, and makes fluffy and delicious French toast.

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



OVERNIGHT FRENCH TOAST CASSEROLE

INGREDIENTS

12 slices Wonder® White Texas Toast, cut into 1-inch cubes
 2 packages (240 grams each) cream cheese, cut into 1-inch cubes
 1 cup fresh or frozen blackberries
 1 cup canned sliced peaches, drained
 12 eggs, beaten
 2 cups milk

1 tsp vanilla extract
 1/3 cup maple syrup

Blueberry Sauce:

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

METHOD

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

1. Lightly grease a 9 x 13-inch baking dish. Place half of the bread cubes into the dish and top with cream cheese cubes.
2. Top with the blackberries and peaches over the cream cheese, then sprinkle on the remaining bread cubes.
3. Whisk the eggs, milk, vanilla extract, and syrup together in a large bowl. Pour over the bread cubes. Cover with foil and refrigerate overnight.
4. Remove the casserole from the refrigerator about 30 minutes before baking. Preheat the oven to 350 ° F.
5. Bake the casserole in the preheated oven with the foil for 30 minutes.
6. Uncover, and continue baking until center is firm and surface is lightly browned, about 25 to 30 minutes.
7. Meanwhile, prepare the blueberry sauce: Mix the sugar, water, and cornstarch together in a medium saucepan. Bring to a boil and cook, stirring constantly, 3 to 4 minutes. Stir in the blueberries, reduce heat to low, and simmer until all the blueberries burst, about 10 minutes. Stir in the butter.
8. Serve portions of casserole on plates and pour warm blueberry sauce on each portion.