**Blueberry Cheesecake Stuffed French Toast**

**Serves: 2**

**Blueberry Sauce:**

* 1 cup fresh or frozen blueberries
* ¼ cup sugar
* 2 tablespoons water
1. Combine all ingredients into a small saucepan and cook over medium heat for 10-12 minutes, stirring every few minutes.
2. Take off the heat and let cool until ready to serve, or chill in the refrigerator overnight.

**Filling:**

* 4 ounces cream cheese, softened
* 2 tablespoons sugar
* 1 teaspoon vanilla extract
1. Mix all ingredients until smooth, set aside.

**French Toast:**

* 4 slices **Glutino Multigrain Bread**
* 2 eggs
* ¼ cup whole milk
* 2 tablespoons heavy cream
* 2 tablespoons brown sugar
* 1 teaspoon cinnamon
* ¼ teaspoon nutmeg (optional)
* ½ teaspoon vanilla extract
* 1 tablespoon salted butter
1. Preheat a griddle or frying pan over medium low heat.
2. Whisk together eggs, milk, cream, sugar, cinnamon, nutmeg, and vanilla until thoroughly mixed.
3. Divide the filling mixture in half and spread onto 2 slices of bread. Top each slice with the remaining slices and dip into the custard. Let each side soak in the custard for 30 seconds.
4. Melt the butter in the pan and gently take the bread out of the custard and let the excess custard drip off. Gently place the french toast in the pan and cook for 3-5 minutes per side, or until firm and golden brown.
5. Serve with blueberry sauce and powdered sugar.