

Blueberry Surprise French Toast Casserole

- Makes: 8 servings
- Prep 20 mins
- Chill 2 hrs
- Bake 50 mins

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Cream cheese is the secret ingredient in this blueberry breakfast casserole.

Ingredients

- 12 slices dry white bread, cut into 1/2-inch cubes (about 8 cups)
- 2 8 - ounce package cream cheese, cut into 3/4-inch cubes
- 1 cup fresh or frozen blueberries
- 12 eggs
- 2 cups milk
- 1/2 cup maple syrup or maple-flavored syrup
- Blueberry-flavored, maple, or maple-flavored syrup

Directions

1. Place half of the bread cubes over the bottom of a well-buttered 13x9x2-inch baking dish (3-quart rectangular). Sprinkle cream cheese and blueberries over bread cubes. Arrange remaining bread cubes over blueberries.
2. In a large mixing bowl, beat eggs with a rotary beater; beat in milk and the 1/2 cup syrup. Carefully pour egg mixture over the bread mixture. Cover and chill in the refrigerator for 2 to 24 hours.
3. Bake, covered, in a 375 degrees F oven for 25 minutes. Uncover and bake about 25 minutes more or until a knife inserted near the center comes out clean, and topping is puffed and golden brown. Let stand for 10 minutes before serving. Serve warm with blueberry-flavored or maple syrup. Makes 8 servings.

Note

- * To dry bread slices: Arrange bread in a single layer on a wire rack; cover loosely and let stand overnight. Or cut bread with 1/2-inch cubes; spread in a large baking pan. Bake, uncovered, in a 300 degree F oven for 10 to 15 minutes or until dry, stirring twice; cool.

Breakfast Strata

★★★★★ 29 Reviews



Prep Time: 30 mins

Total Time: 1 hrs 40 mins

Servings: 12-16

About This Recipe

"This is the only breakfast casserole I make. It's worth the effort. You could probably throw some breakfast sausage in here instead of the ham and bacon. This one has to sit overnight in the refrigerator before baking in the morning."

Ingredients

1 lb sliced bacon, cut into 1/2 inch pieces
2 cups chopped cooked ham
1 small onion, chopped
8 -10 slices white bread, cubed
2 cups cubed cooked potatoes
3 cups shredded cheddar cheese (12 oz)
8 eggs
3 cups milk
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
salt and pepper

Directions

In a skillet, cook bacon until done.
Remove bacon from skillet, leaving drippings in the pan.
Add ham and onion to skillet.
Cook and stir until onion is tender.
Drain grease from ham and onion.
In a bowl, combine bacon, ham, and onion.
In a greased 13x9x2 baking dish, layer half the bread cubes, potatoes, and cheese, in that order.
Top with all of the bacon mixture.
Repeat another layer of bread, potatoes, and cheese.
In a bowl, beat the eggs.
Add milk, Worcestershire sauce, mustard, salt, and pepper to the eggs.
Pour over all in the baking dish.
Cover and refrigerate overnight.
Remove from the refrigerator 30 minutes before baking.
Bake, uncovered, at 325 degrees for 65-70 minutes or until a knife inserted near the center comes out clean.

Blueberry Muffins With Streusel Crumb Topping

Author: OMGChocolateDesserts.com

Prep time: 20 mins

Cook time: 20 mins

Total time: 40 mins

Serves: 18

Ingredients

For Blueberry Muffins:

- 2 cups all-purpose flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 large eggs (or 3 small)
- 1 cup granulated sugar
- 1 cup yogurt
- ½ cup canola oil
- 1 teaspoon vanilla extract
- 2⅓ cups blueberries-fresh or frozen(thawed)-divided(1 cup goes in the batter and 1⅓ cup for topping)
- 1-2 tablespoon flour

For Streusel Topping:

- 1 cup all-purpose flour
- ⅔ cup granulated sugar
- 1 stick salted butter-melted
- 1 teaspoon cinnamon

Instructions

1. Preheat oven to 400F degrees and line standard muffin pan with paper liners and set aside.
2. To make the crumb topping in a small bowl, whisk together flour, sugar and cinnamon, add melted butter and stir with a fork until crumbly and set aside.
3. To make the muffins in a large bowl stir together flour, baking powder and salt and set aside.
4. In a medium bowl, whisk together eggs and granulated sugar until combined. Whisk in yogurt, oil, and vanilla extract (mixture should be pale and yellow)
5. Fold wet ingredients into dry ingredients and mix everything together by hand.
6. In a small bowl sprinkle 1 cup blueberries with 1-2 tablespoon flour and toss them until all blueberries are coated with thin layer of flour and then fold them really gently in the batter.
7. Spoon batter into prepared muffin tins, filling about ⅔ of each cup. Cover the batter with the remaining blueberries and then cover the blueberries generously with streusel topping.
8. Place them in the oven and reduce the heat at 375F , bake about 18-20 minutes or until the toothpick inserted in the center comes out clean.
9. Cool for 5 minutes in the pan then remove muffins and cool on a wire rack.

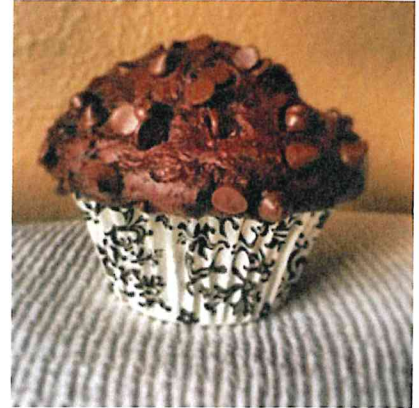
Moist Chocolate Muffins

*Recipe By:*LONESTAR1

"One word: scrumptious! Very moist, tasty and full of chocolate goodness! Even better the next day.."

Ingredients

- 2 cups all-purpose flour
- 1 cup white sugar
- 3/4 cup chocolate chips
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup plain yogurt
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1/4 cup chocolate chips



Directions

1. Preheat oven to 400 degrees F (200 degrees C). Grease 12 muffin cups or line with paper muffin liners.
2. Combine flour, sugar, 3/4 cup chocolate chips, cocoa powder, and baking soda in a large bowl. Whisk egg, yogurt, milk, and vegetable oil in another bowl until smooth; pour into chocolate mixture and stir until batter is just blended. Fill prepared muffin cups 3/4 full and sprinkle with remaining 1/4 cup chocolate chips.
3. Bake in preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Healthier Carrot Cake Cupcakes (grain-free, gluten-free, paleo and dairy-free options)

- Prep Time: 15 min
- Cook Time: 18 min
- Ready in: 33 min
- Yield: 8 muffins



Ingredients

For the carrot muffins:

- 1 1/4 cups (125 grams) **blanched almond flour**
- 2 tablespoons (16 grams) **coconut flour**
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 2 large eggs, room temperature
- 1/3 cup (75 grams) **refined coconut oil**, melted (if you use unrefined coconut oil there may be some coconut taste to the muffins) (I used cooking oil)
- 1/3 cup (106 grams) **honey**
- 2 teaspoons vanilla
- 1/2 cup (50 grams) grated carrots

For the cream cheese frosting: (for paleo / dairy-free, use a half batch of this **vegan "cream cheese" frosting**)

- 2 ounces (56 grams) cream cheese
- 4 teaspoons maple syrup
- 1 1/2 teaspoons vanilla
- a dash of salt
- additional milk for thinning, if desired

Directions

1. Preheat the oven to 350°F (175°C). Line a muffin tin with 8 muffin liners.
2. In a medium bowl, mix together the dry ingredients (almond flour through nutmeg). Set this aside.
3. In a large bowl, mix together the eggs, oil, honey, and vanilla.
4. Add the dry mix to the wet mix just until combined and then gently fold in the grated carrots.
5. Divide the batter evenly among the liners and bake for 17-20 minutes or until a toothpick inserted in the middle comes out clean.
6. Let the muffins cool for 5 minutes in the pan and then remove to a wire rack to cool completely. Do not frost until completely cool!
7. For the cream cheese frosting, mix everything together until thoroughly combined. If it's too thick for your liking, add a teaspoon of milk at a time until it's your desired consistency.
8. Spread a thin layer on top of each cupcake or pipe it on. Do note that if you pipe it, you'll have some leftover if you pipe it as lightly as I did in the pictures.

SIMPLY PERFECT PUMPKIN MUFFINS

PREP TIME: 10 MINUTES

COOK TIME: 25 MINUTES

TOTAL TIME: 35 MINUTES

CALORIES: 202 KCAL

AUTHOR: JENNIFER



These are my favourite pumpkin muffins – tender and moist, with a crunchy top and perfectly pumpkin.

INGREDIENTS

- 4 large eggs
- 2 cups white granulated sugar
- 1 1/2 cups vegetable or canola oil
- 1 3/4 cups pure pumpkin puree not pie filling
- 3 cups all-purpose flour
- 1 Tbsp. ground cinnamon
- 2 tsp. baking powder
- 2 tsp. baking soda

INSTRUCTIONS

1. Preheat oven to 375° F. Prepare 18 muffin cups by greasing (both cup and top of tin) or lining with paper liners and lightly greasing top of tin. (These are fairly moist so paper liners are not really necessary unless you prefer.) Set prepared pans aside.
2. Beat eggs slightly in a large bowl. Add sugar, oil and pumpkin and beat thoroughly. Combine dry ingredients in a medium bowl. Add dry ingredients to wet ingredients and mix until smooth.
3. Divide the batter between 18 muffin cups. You'll be filling them almost to the top of the liners, with just a bit of the liner showing.
4. Bake at 375° F. for 22 – 25 minutes, testing with a cake tester to be sure they are cooked before removing from oven (If undercooked, they will collapse as they cool, so be sure to test. They will look done even when they're not actually). Muffins should be very lightly browned on top and around edges when cooked. My oven is usually 25 minutes.
5. Allow to cool in pans at least 5 minutes before removing from pans, as they are quite soft when hot.
6. These are at their best on the day they are baked. They lose their crunchy top as they sit too long at room temperature. If you aren't eating right away, freezing is a good option to keep the crunch.