**Stuffed Berry French Toast**

12 slices crustless white bread (simply remove the crust from each piece of bread)

1/2 pkg of an 8oz cream cheese (I use less than this, but a matter of preference)

1 cup fresh or frozen berries (I typically buy the frozen mixed berries at Walmart)

12 eggs

2 cups milk

1/3 cup maple syrup

SAUCE

1 cup sugar

4-6 Tbsp cornstarch

1 cup water

1 cup fresh or frozen berries

1 Tbsp butter or margarine

Cut bread into 1 in. cubes; place half of the cubed bread in a greased 12x9x2 dish (I use my [pampered chef stone baker](http://www.pamperedchef.biz/consultantcheri?page=products-detail&categoryId=9&productId=171&itemId=1430)).  Cut cream cheese into thin strips and  place over bread.  Top with berries and then remaining bread.  In a large bowl, beat eggs.  Add milk and syrup; mix well.  Pour over bread mixture.  Cover and chill 8 hours or overnight.  Remove from refrigerator 30 minutes before baking.  Keep covered and bake at 350 for 30 minutes.  Uncover; bake 25-30 minutes more or until golden brown and the center is set.

SAUCE

In a saucepan, combine sugar and cornstarch and mix well, then add water.  Bring to a boil over medium heat; boil for 3 minutes, stirring constantly.  Stir in berries, reduce heat.  Simmer for 8-10 minutes or until berries have burst.  Stir in butter until melted.  Serve over French Toast. (If you try to rush the sauce it does not thicken. Still taste fine, but better if it thickens.

Yields:  6-8 servings (1 ¾ cups sauce)