



### **Inside Out Blueberry French Toast**

Leftover cornbread a little stale? Turn it into a new version of gluten free French Toast!

Prep Time: 5 Minutes

Cook Time: 35 minutes in the oven or 15 Minutes (stovetop)

Spray oil of your choice (I use [Winona Pure Oil](#))

2 Eggs

¼ Cup milk of your choice

1 Teaspoon vanilla extract

1 Cup day old prepared Glutino [Yankee Cornbread Mix](#), cubed

1 Glutino [Blueberry Frosted Toaster Pastry](#) (broken into large pieces)

1. Preheat the oven to 350°.
2. Generously spray a 4 x 6 casserole dish with spray oil and set aside.
3. In a large bowl, whisk the eggs, milk and vanilla together.
4. Add the cornbread cubes and blueberry toaster pastry pieces.
5. Combine well and pour into the prepared casserole dish.
6. Bake until bubbly and egg is cooked (test with a toothpick).
7. Refrigerate leftovers in an airtight container for up to two days.

This recipe can also be made the night before and reheated.

\* This may also be prepared on the stovetop like your typical French Toast. However, it is more difficult to flip.

**Video tutorial [here](#)**

Serving size is approximately 2 servings