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## **Blueberry Croissant Breakfast Bake**

Makes 8 to 10 servings

### **Blueberry Croissant Bake Ingredients:**

- 1 Tbsp butter, softened
- 5 to 6 large croissants (or 8 to 10 small), sliced in 1-inch slices
- 1½ cups Zur Group Blueberries
- 8 eggs
- 1½ cups heavy cream
- 1½ cups whole milk
- ⅓ cup sugar
- 2 tsp vanilla extract
- 1 tsp ground cinnamon
- Blueberry Syrup (See Quick & Easy recipe below.)

### **Instructions:**

Preheat oven to 350 F. Spread softened butter on the bottom and sides of a 9 x 13-inch baking dish. Layer croissant slices in baking dish, overlapping slightly. Nestle blueberries in between croissant slices. In a medium bowl, whisk eggs, cream, milk, sugar, vanilla and cinnamon. Pour egg mixture over croissants and blueberries. Bake for 45 to 60 minutes, or until custard has set. Let rest at room temperature for 15 minutes. Serve with Blueberry Syrup.

### **Blueberry Syrup Ingredients:**

- 1 cup water
- ½ cup sugar
- 2 Tbsp cornstarch
- 2 cups Zur Group Blueberries

### **Instructions:**

In a small saucepan, add water, sugar and cornstarch. Mix and simmer for 3 to 5 minutes, until translucent and thickening. Add blueberries, smash and stir. Simmer for 10 minutes. Cool slightly. Serve over Blueberry Croissant Bake.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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