

Blueberry Fancy

from Fix it and Forget it Kid's Cookbook

Makes 12 servings • Prep Time: 10-15 minutes • Cooking Time: 3-4 hours

INGREDIENTS

1 loaf Italian bread
1 pint blueberries
8-oz. pkg. cream cheese
6 eggs
1½ cups milk
1 tsp. vanilla

EQUIPMENT

5-qt. slow cooker
Medium-sized mixing bowl
Whisk
Big Spoon

- Tear the bread into bite-sized pieces. Place half of the bread pieces into the slow cooker.
- Drop half of the blueberries on top of the bread.
- Have an adult help you cut the cream cheese into cubes, each about ½-inch square.
- Sprinkle half of the cream cheese cubes over the blueberries.
- Put the rest of the bread pieces on top of the cream cheese in the slow cooker.
- Then layer the rest of the blueberries on top of the bread.
- Finally, layer the rest of the cream cheese cubes on top of the blueberries.
- Have an adult help you break the eggs into a medium-sized mixing bowl.
- Add the milk and vanilla to the eggs and whisk them together until they are well mixed.
- Carefully spoon or pour the egg mixture over the bread, blueberries, and cheese.
- Cover your slow cooker. Cook on Low for 3-4 hours, until the dish is set. You will know that it is set if you move the slow cooker gently and the food does not move!