Breakfast waffle pancake fruit casserole

Description

This is a great sweet breakfast treat.



Summary

Yield: 8
Prep Time: 30 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 3/4 cup sugar
- 1/4 tsp all purpose flour
- 1/4 tsp salt
- 1 1/2 cup whole milk
- 6 egg yolks
- 1 1/2 tsp vanilla
- 6 frozen waffles thawed
- 6 pancakes - thawed if frozen
- 1 cup Blueberries
- 2 cup strawberries sliced

Instructions

In a 2 quart saucepan combine sugar, flour, salt and milk over medium heat. Cook stirring until mixture thickens, about 5 minutes.

In a small bowl, beat egg yokes slightly and add slowly to milk mixture. Stirring constantly, cook till thickened. Remove from heat and add vanilla and stir; chill until ready to use.

TO ASSEMLE:
Spray a 9x13 pan with cooking oil. Place a thin layer of pastry cream in a 9x13 pan.

Add waffles and cover with 1/2 cream spreading evenly.

Mix 1/2 of the strawberries with 1/2 blueberries and layer on top of cream.

Top with pancakes and spread the rest of the cream on top of pancakes evenly.

Top with remaining strawberries and blueberries

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Bake 20 minutes at 350 degrees.

Notes

You can make the cream the day before and assemble dish the morning you are having it.