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.

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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

Bake 20 minutes at 350 degrees.

Notes

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