**Blueberry Waffle Casserole**

**Ingredients**

* 1 package (8 ounces) cream cheese, softened
* 1/4 cup packed brown sugar
* 15 frozen waffles, thawed and cut into 1-inch pieces
* 1-1/2 cups fresh or frozen blueberries
* 8 large eggs
* 1-1/2 cups 2% milk
* 6 tablespoons butter, melted
* 1 teaspoon vanilla extract
* 1/2 teaspoon ground cinnamon
* **STREUSEL:**
* 1/2 cup packed brown sugar
* 1/3 cup all-purpose flour
* 1 teaspoon ground cinnamon
* 1/4 cup butter, softened
* 1/2 cup chopped pecans

## Directions

* In a small bowl, beat cream cheese and brown sugar until blended. Place half of the waffle pieces in a greased 13x9-in. baking dish. Drop cream cheese mixture by tablespoonfuls over waffles. Layer with blueberries and remaining waffles.
* In a large bowl, whisk eggs, milk, melted butter, vanilla and cinnamon until blended; pour over waffles. Refrigerate, covered, overnight.
* Preheat oven to 350°. Remove casserole from refrigerator while oven heats. In a small bowl, mix brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in pecans; sprinkle over top. Bake, uncovered, 40-45 minutes or until set and top is golden. Let stand 10 minutes before serving.