



Stuffed French Toast

makes 4 slices

4 thick slices of french bread (about 2 inches each)

8 oz cream cheese, softened

1/4 cup berry syrup or jam

3 large eggs

1/4 cup milk

1 teaspoon vanilla

1/2 teaspoon cinnamon

Cut your french bread loaf into thick slices.

Cut a thick incision down the middle of each slice of bread, creating a pocket, but don't go all the way through to the bottom or to each side.

Combine cream cheese and berry syrup in a medium sized bowl.

Divide cream cheese evenly into each piece of bread, stuffing it into the middle.

Preheat a griddle or nonstick pan over medium high heat. Spray with nonstick spray.

Combine eggs, milk, vanilla and cinnamon in a large flat bowl.

Dip each slice of bread into the egg mixture and let soak for a few seconds.

Repeat on both sides of the bread and with all the slices of bread.

Place onto preheated griddle or pan and cook for about 3-4 minutes on each side of the bread.

Flip over and cook on both sides.

Remove from griddle and serve hot topped with powdered sugar, more berry syrup or fresh berries.