



*Stuffed French Toast @ChezChloe
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8 slices of white bread

6 Eggs

½ cup cream

½ cup milk

1 tsp vanilla

½ tsp cinnamon

FILLING

4 oz cream cheese

4 oz mascarpone

½ tsp vanilla

2 T sugar

zest from ½ orange

Apricots or Peaches

Walnuts chopped

Optional garnish: pineapple, red fruit, walnuts, powdered sugar and maple syrup

Whisk or beat eggs, cream, milk, vanilla and cinnamon in a shallow dish wide enough to accommodate bread. Use hand beater to cream together all filling ingredients. Spread the filling on each slice of bread. Place sliced fruit and walnuts on one piece of bread and smash another piece on top. Carefully dip sandwiched bread into egg batter and let soak for a few minutes on each side. Fry in butter on medium heat on each side. If you want to go all out use a tong to hold French toast “sandwich” on it’s sides to cook them a minute.

Makes 4 servings