

# STRAWBERRY-BANANA STUFFED FRENCH TOAST

Serves 4

## INGREDIENTS

### *For the Batter*

4 each	<i>Eggs, large</i>
1 cup	<i>Half &amp; Half</i>
1 teaspoon	<i>Cinnamon</i>
Pinch	<i>Nutmeg</i>
1 teaspoon	<i>Vanilla</i>

### *For the Filling*

4 - 2 inch thick slices	<i>French Bread</i>
1 each	<i>Banana, ripe, sliced thin</i>
1 cup	<i>Strawberries, rinsed, stems removed and sliced thin</i>
¼ cup	<i>Cream Cheese, softened to room temperature</i>
1 teaspoon	<i>Cinnamon</i>
2 tablespoon	<i>Brown Sugar</i>
2 tablespoons	<i>Orange Juice</i>

### *To Finish*

1 cup	<i>Strawberries, Sliced</i>
as needed	<i>Powdered Sugar</i>
as needed	<i>Cinnamon</i>

## DIRECTIONS

First make the filling by combining the sliced banana, strawberries, brown sugar, cinnamon and orange juice, mix together just to coat.

To fill the French toast, using a small sharp knife cut a pocket into each piece of bread keeping three sides intact. Spread some of the cream cheese in the pocket and then stuff the fruit in to the pocket being careful not to tear the bread, Press together gently. Continue until all of the bread is stuffed.

To make the batter, mix in a bowl the eggs, milk, cinnamon, vanilla and nutmeg. Mix well to combine, set aside until ready to cook.

To cook the French toast, heat a griddle over medium heat, spoon 1 teaspoon of butter on the warm griddle. Dip the stuffed toast in the egg mixture, let it soak in the mixture for 1 minute, turn it over to soak the other side, remove and place on warm griddle with the butter. Cook until golden brown on both sides about 3-4 minutes per side. Then place the toast in a pre heated 350 F. oven for 10 minutes.

To serve, cut toast in half from corner to corner and place two halves on each plate, spoon 1 teaspoon of butter over each piece, spoon some of the strawberries over and sprinkle with the powdered sugar and cinnamon. Serve with warm maple syrup on the side.

*Executive Chef ~ Jamie West*