



Strawberry Stuffed French Toast

Description



Hi! I'm Chelsea from [Whatcha Makin' Now?](#) and I'm so happy that Dawn asked me to guest post for her. I mainly post dessert recipes that are quick, easy, and could be made in an evening after work or fast on a weekend. I do try to mix in real meals from time

to time too; we can't always just eat dessert.

It's almost Mother's Day so I thought I would share a recipe that maybe the hubby and kids could make for the lovely wife/mother in their life. Maybe breakfast in bed? Add a mimosa and mom will be one happy gal!



This is really a quick and easy french toast. The filling could even be made the night before to speed things up in the morning. And, there is enough for the whole family!

Thanks again to Dawn and I hope you guys will check out [my blog](#) for more goodies. Or, follow me on [twitter](#) or [facebook](#).

Happy early Mother's Day!



Strawberry Stuffed French Toast

1 lb fresh strawberries

2 TBSP sugar

3 TBSP strawberry jam or jelly

4 oz. cream cheese, at room temperature

1 loaf french bread

3 eggs

1 1/2 TBSP cinnamon

3/4 cup milk

2 TBSP butter

powdered sugar for serving

Prepare the fresh strawberries by cleaning and cutting into chunks. Place in medium bowl. Sprinkle with 2 tablespoons of sugar and stir. Place covered bowl with strawberries in the refrigerator for 15 minutes.

This will allow the juices to loosen. You could even do this step the night before!

In a small dish, place 3 tablespoons jelly and 4 ounces cream cheese. Mix until blended. Set aside.

Cut the french bread into 2-3 inch thick slices. Then, go back and cut three-fourths into the center of each slice. This creates space for the filling.

In a shallow dish, mix the eggs, milk, and cinnamon.

Take the sliced bread, spread a tablespoon (or more) of the cream cheese filling into the pocket of the bread and add 1 tablespoon (or more) of the prepared strawberries, close and set aside. Do same process for all slices of bread.

When done stuffing each piece of bread, completely coat each piece in egg mixture (let set 3-4 seconds each side). Set prepared slices on a cookie sheet until ready to fry.

Preheat pan/skillet over medium heat. Put 2 tablespoons of butter into the hot skillet and melt completely. Add the bread to the skillet and cook 3-6 minutes on each side, or until golden brown. Depending on your skillet size you might have to fry in a few batches.

Serve warm with remaining fresh strawberries and a generous sprinkle of powdered sugar!

Makes 5 or 6 pieces.

[Adapted from Tasty Kitchen](#)

[Printer Friendly Recipe](#)

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