

Strawberry Stuffed French Toast



Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Fresh fruit is best in this recipe and you can substitute mango, blueberries, bananas, raspberries, blackberries or a combination of fruit for the strawberries

Serves 4

1 pound strawberries, rinsed, hulled, sliced

1T sugar

1T Grand Marnier

1 loaf Italian bread, unsliced

4oz cream cheese, room temperature

4 eggs, beaten

canola oil, for cooking

cinnamon, for garnish

confectioner's sugar, for garnish

Place strawberries in small bowl, sprinkle with sugar and Grand Marnier. Mix well and let sit at least 20 minutes.

Slice bread into 2" thick slices. Cut a pocket in the top of the bread, cutting from edge to edge through into the center of the bread. Preheat oil in large non-stick skillet.

Cut cream cheese into 4 slices and pressing into thin slices. Place cream cheese slices into bread pocket. Using a fork (so that you don't pick up a lot of the juices), place a good 1/4c or more of strawberries into bread pocket.

Dip stuffed bread into beaten eggs and place in skillet with hot oil. Fry 3~4 minutes on each side until golden brown, flipping only once.

Remove from skillet, place on plate and garnish with remaining strawberries and their juice, cinnamon and confectioner's sugar.

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