

How to Make Stuffed French Toast

Pecan-Crusted Cherry-Stuffed French Toast

Stuffed French toast is always a treat. This one is stuffed with a mixture of cream cheese and cherry jam then crusted with pecans. (We considered calling this Cherry Cheesecake Stuffed Pecan Crusted French Toast but that seemed a little long.)

This is easy to make. Make a sandwich with the cherry cheesecake filling, dip the sandwich in egg, and dredge it in chopped pecans.

Ingredients

4 ounces cream cheese (regular or low fat)
2 tablespoons sour cream
1/2 teaspoon vanilla extract
about 2/3 cup cherry jam
bread slices

3 large eggs
2 tablespoons milk

1 to 1 1/2 cups finely chopped pecans

Directions

1. Finely chop the pecans. We used a Deluxe Stainless Steel Nut and Veggie Chopper. Set aside.
2. In a medium bowl, whip the cream cheese, sour cream, and extract. Fold in the jam. Spread the cherry and cream cheese mixture between two slices of bread sandwich-style.
3. Whisk the eggs and milk together. Dip the sandwiches in the egg mixture and then dredge the egg-coated sandwiches in the crushed pecans.
4. Cook the coated sandwiches on a hot griddle or in a frying pan first on one side and then the other. Serve immediately with strawberry syrup or maple syrup.

Yield is about four double French toast sandwiches.

Fruit and Cream Cheese Variations

Instead of cherry jam, try other jams of your choosing. Consider Boysenberry Jam, Strawberry Rhubarb Jam, or Red Currant Jelly. Mix the jam or jelly with the cream cheese.



Lou Anne's Cinnamon Cream Cheese Stuffed French Toast

Here you will find a very good, easy stuffed French toast and a couple variations: a maple cream cheese French toast and a raspberry almond.

This is an unusual recipe with flour added to the egg and milk mixture, more like a tempura batter.

Ingredients

6 ounces cream cheese
2 tablespoons sugar
1/4 cup cinnamon chips
10 slices good quality bread
1 large egg
1 cup cold milk
1/2 cup flour
1 teaspoon vanilla
butter for frying



Directions

1. Combine the cream cheese, sugar, and cinnamon chips in a bowl. Spread the mixture on half the slices of bread and top with the other half to form sandwiches.
2. Whisk the egg, milk, and vanilla together. Gradually stir in the flour.
3. Heat a skillet with a couple tablespoons of butter in it. When the skillet is hot, dip the sandwiches in the egg mixture, turning to cover both sides, and then place them in the hot skillet. Cook one side of the sandwiches and then the other until the French toast is lightly browned. Serve immediately.

Variations

You can use this basic recipe and mix in three or four tablespoons of your favorite jam or jelly instead of the chips.

Maple Cream Cheese Stuffed French Toast: Substitute maple chips for the cinnamon chips.

Raspberry Almond Cheese Stuffed French Toast: Omit the cinnamon chips and vanilla. Add three or four tablespoons seedless raspberry jam and one teaspoon almond extract to the cream cheese.