

## Sunapee View B&B Stuffed French Toast

An original recipe from Sunapee View Bed and Breakfast

*I have always loved the sounds of stuffed French toast, but tasting this has always left me wanting for a little different texture or a more exciting flavor. After sampling many varieties of baked, grilled and soaked overnight dishes, I decided to come up with my own.*

### **Fruit:**

- 2-3 sliced strawberries per person
- 2-3 sliced bananas per person
- 4-5 slices of above for garnishing

### **Cream filling:**

- 1-8 ounce block of 1/3 less fat cream cheese
- ½ cup greek (or other thick) vanilla yogurt

Optional: A little extra vanilla, ½ tsp. nutmeg, zest of orange or lemon, 1 T. honey  
Whip together and refrigerate until ready to use

### **Egg dip:**

- 2 eggs per person
- About ½ cup half and half (or milk) per person
- Cinnamon to taste
- Vanilla

Whip together and refrigerate until ready to use

### **Bread:**

2 slices per person

Store bought soft Italian bread works fine, but use whatever is your preference when making standard French toast. Slice the bread no more than an inch as you will be doubling it in the end.

**Directions:**

- Put a generous piece of butter on the hot griddle and let it melt.
- Dip both sides of bread in the egg mix, letting it sit a minute to soak up the liquid.
- Lay out 2 pieces of drenched French toast for each person and flip ½ of them when they are golden.
- Spread a heaping tablespoon of cream cheese mix on the toasted side of each piece of bread, spread it and sprinkle fruit on top of this.
- Place remaining toast, grilled side down over the fruit.
- When the bottom is golden, flip over the “sandwich” as you would a grilled cheese.
- Serve garnished with some fruit, sprinkled with some confectioner’s sugar and offer warm maple syrup on the side (NH Maple of course!)
- This looks as beautiful as it tastes!