

Breakfast, Serves 4

## Stuffed French Toast

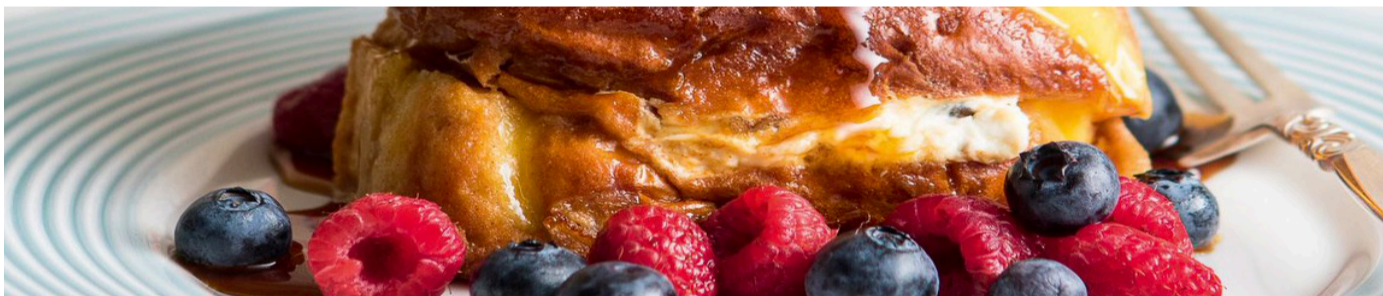
The following are sworn statements gathered on mornings when we have served stuffed french toast:

“I’m not usually a french toast, sweet-breakfast kind of person ... that does look awfully tempting, though. OMM-NOMM-NOMM.”

“So good.”

This phenomenon of folks who don’t typically lean toward french toast and end up loving this rendition has been repeated time and again. Folks who are naturally inclined toward french toast also love this version. Whole lotta love here.

8 Slices Thick-Sliced Artisan Bread	STUFFING:	ON THE SIDE:
BATTER:	1 Cup Cream Cheese (softened)	1 Cup Fresh Blueberries
4 Eggs	2 Cups Powdered Sugar	Jug Maple Syrup
1 Cup Milk	1 Cup Pecans (chopped fine)	
1 Tsp Vanilla	1 TBSP Vanilla	
1 Tsp Cinnamon		



### The Doing of the Thing:

Mix your egg and milk batter, add cinnamon and vanilla and set that aside.

For bread we like to use a good artisanal loaf. You can slice your bread into thick pieces, about one-inch-thick or more – then make a cut down the middle stopping just short of slicing all the way through. Basically making kind of a bread taco to fill with stuffing.

Or you can use thinner bread slices, spread the filling on one, squish the other side on sandwich-style, then dip in batter and send it to the griddle.

**Blending the Stuffing:** In a food processor, combine your cream cheese, powdered sugar, teaspoon of vanilla and finely chopped pecans and give it the business until well mixed.

Spread filling onto bread, dip in batter, lay on the griddle and prepare just like you would normal french toast.

Serve with the maple syrup, a little bowl of powdered sugar and the fresh berries.