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Recipes**

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# Strawberry Stuffed French Toast

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## INGREDIENTS

- 8 oz whipped cream cheese
- 2 tbsp honey
- ¼ cup diced strawberries plus more for serving
- 12 slices brioche bread (one loaf)
- 1 cup milk
- 4 eggs
- ½ tsp vanilla extract
- ½ tsp cinnamon
- ¼ tsp salt
- 3 tbsp butter

## DIRECTIONS

1. In a medium bowl, combine the whipped cream cheese with the honey and strawberries, set aside.
2. In a large shallow bowl, add the milk, eggs, vanilla extract, cinnamon and salt, and whisk to combine.
3. Spread the cream cheese mixture on 6 slices of brioche, then seal with the other 6 slices.
4. Heat a medium non-stick skillet over medium heat. Add ½ tablespoon butter to the skillet.
5. Dip the stuffed brioche in the egg and milk mixture, dredging them well on both sides so they are coated in the batter. Immediately transfer from the bowl to the skillet. Cook for 3-4 minutes until edges become golden brown, then flip and cook on the other side for an additional 3-4 minutes. Repeat for the remaining 5.
6. Remove from heat and serve with extra strawberries, maple syrup and powdered sugar, if desired.