



## Eddie's Stuffed French Toast

### Ingredients:

#### French Toast:

- 1 loaf of French bread
- Cooking spray
- 3 cups 1-percent milk
- 3 large eggs
- 1 cup half-and-half
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- ½ teaspoon of ground cinnamon
- 1/8 teaspoon ground nutmeg

#### Filling:

- 1 (8-ounce) block 1/3-less-fat cream cheese, softened
- 1/3 cup sugar
- dash nutmeg
- ¼ teaspoon of Almond extract

### Directions:

Slice bread in 1 1/4" thick pieces. With electric knife, create a pocket in each slice by cutting halfway through each slice.

Combine milk, eggs, half-and-half, vanilla, nutmeg and sugar in a bowl, stirring with a whisk. Set aside.

Combine filling ingredients until smooth and place in a piping bag, (or Ziploc and cut off the corner). Fill the pocket of each slice with an ounce of the cream cheese filling. Dip in the egg mixture, and cook like regular French Toast. Sprinkle with 10x sugar, if desired. Serve with Orange Marmalade, or your favorite syrup.

**Eddie's Comments:** After staying in a Bed & Breakfast that served a version of this breakfast many years ago, I have made this several times. It is always a favorite. Try the Orange Marmalade instead of syrup. It really balances the sweetness of the filling. Syrup will put it over the top in sweetness.