

Strawberry-Cream Stuffed French Toast

Custardy golden French toast filled with strawberry cream and finished with whipped cream and berries.



PREP 20 min

COOK 20 min

SERVES 4

WHAT YOU'LL NEED

- 8 thick slices brioche
- 8 oz cream cheese, softened
- 1 cup diced strawberries
- 2 tbsp powdered sugar
- 3 large eggs
- $\frac{3}{4}$ cup milk and 1 tsp vanilla
- $\frac{1}{2}$ tsp cinnamon and a pinch of salt
- Butter, whipped cream and maple syrup

THE APPROACH

- 01 Beat cream cheese with powdered sugar and fold in diced strawberries. Spread between pairs of brioche slices.
- 02 Whisk eggs, milk, vanilla, cinnamon, and salt. Dip each sandwich until evenly saturated.
- 03 Cook in butter over medium-low heat until deeply golden on both sides and warm through.
- 04 Dust with sugar and top with whipped cream, fresh strawberries, and maple syrup.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.