

## MEL'S STUFFED FRENCH TOAST

### Ingredients

1 loaf of day old challah bread  
3 eggs  
1 cup milk  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1 qt of fresh strawberries  
8 oz Marscapone Cheese  
Maple Syrup  
1 stick of Butter  
2 Tablespoons Honey  
Powdered sugar



The trick to making really good stuffed French Toast is using a griddle not a frying pan and using bread that is at least a day old so that it can absorb and hold the custard mixture.

Slice the Challah bread into slices that are an inch thick. With a small paring knife make a slit in the bread leaving a ½ inch on all sides.

In a blender combine marscapone cheese and ½ of strawberries until smooth. Add a little honey to taste if the berries are not sweet.

In a shallow glass dish blend three eggs with a cup of milk, vanilla and cinnamon.. This is your custard mixture.

Fill the slot with the marscapone strawberry filling ( about 2 – 3 tablespoons.) Let soak in the egg custard mixture for at least two minutes on each side. Place the French toast on a wire rack for at least five minutes before cooking. This allows any excess egg to drain off. (2 mins is what it takes for the custard to be absorbed.)

On a hot griddle brush the grill with melted butter and place the French Toast on griddle until golden brown on each side. If you don't have a griddle use a frying pan. To keep warm, place on a shallow baking dish at a 200 degree oven. Place a sheet of Parchment paper between layers to keep the French Toast from sticking and becoming soggy.

Serve with maple syrup and remaining sliced berries on top with a dusting of powdered sugar.