



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Chocolate-Raspberry French Toast with Maple Syrup

Partner, we guarantee that one bite of this sinful concoction will make you think you've died and gone to breakfast heaven! It's just too good to describe. First, you make a loaf of chocolate bread using our **Fredericksburg Farms Raspberry Peach Chipotle Glaze**, which is mighty fine on its own, then you use that bread to make French toast and top it with fresh raspberries and real maple syrup borrowed from Vermont. Now, we're talking good eatin' here! And you're welcome to eat the bread by itself - it's real tasty spread with cream cheese.

Chocolate Bread:

½ cup warm milk (105-115 degrees)
1 tablespoon sugar
1 package instant-rise yeast
3 cups bread flour
½ cup sugar
¼ cup unsweetened cocoa powder
½ cup **Fredericksburg Farms Raspberry Peach Chipotle Glaze**
1 egg, beaten
1 teaspoon vanilla extract

For French Toast:

Sliced chocolate bread
4 eggs eaten into 3 cups milk
Softened butter
Fresh raspberries
Powder sugar in a shaker

Combine the milk, sugar and yeast in a 2-cup Pyrex measuring cup; stir gently to blend. Set aside until yeast is dissolved and bubbly, about 4 minutes.

Meanwhile combine the bread flour, sugar and cocoa powder in work bowl of food processor fitted with steel blade. Process, using the pulse feature, just to blend. When yeast have dissolved, add to the food processor along with the **Raspberry Peach Chipotle Glaze**, beaten egg and vanilla extract. Process for a few seconds to bring the dough together, If dough is too sticky or too dry, add either flour or warm water, one tablespoon at a time until dough is the right consistency. It should be very slightly on the wet side. When consistency is right, process for 20 seconds to knead the dough. Turn dough out onto work surface and knead 8 or 10 times by hand. Place dough in a lightly greased bowl, cover top of bowl with plastic wrap and set aside in a draft free spot to rise, until doubled in bulk, about 45 minutes.

Preheat oven to 350 degrees. Grease a (‘ x 4-1/2-inch x 2-3/4” bread loaf pan. When dough has doubled, punch it down and form into a loaf. Place the loaf in bread pan, cover with plastic wrap and set aside to rise until doubled, about 30-45 minutes. Remove plastic wrap and bake loaf in preheated oven for about 45 minutes, or until loaf sounds hollow when tapped on bottom. Remove from pan and cool on wire rack.

To make the French toast, sliced the cooled bread into 1/2-inc slices. Heat a glaze of canola oil in a heavy-bottomed 12-inch skillet over medium heat. Dip the bread into the beaten egg mixture and place 3 slices at a time in the hot oil. Cook, turning once, about 2 minutes per side. To serve, place desired number of toasts on each plate and top with two tablespoons of the melted butter. Top with some of the raspberries and drizzle the whole creation with maple syrup and shake some of the powdered sugar over the top. Enjoy.