

Peach-Stuffed French Toast

Weekend mornings never had it so good! Filled with maple cream cheese and fresh sliced peaches, we expect once you've tried this recipe you'll be making it again and again. Prepared almost like a sandwich, we prefer using a soft bread like challah or brioche to soak up the batter.

Ingredients

- 1 loaf challah or brioche bread
- 6 eggs
- ½ cup milk
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 T granulated sugar
- 4 T melted butter, plus more for cooking
- ½ teaspoon almond extract
- 4 oz cream cheese, softened
- 2 T pure maple syrup
- 4-5 fresh peaches
- powdered sugar, whipped cream and maple syrup for serving

Begin by mixing together the eggs, milk, cinnamon, nutmeg, sugar and melted butter in a blender to make the batter. Transfer to a flat-bottomed baking dish or cake pan and set aside. In a separate small bowl, combine the cream cheese and 2 T of maple syrup until smooth. Set aside. Wash, pit and slice the peaches. Set aside.

To assemble, cut eight ½ inch slices of the bread. You'll use two slices for each serving. Take two slices at a time and open them like a book so they fit back together as one slice. Spread ¼ of the cream cheese mixture onto the inside surface of each set of slices. Arrange peach slices on one side, covering the entire surface before closing up the sandwich and pressing the two sides together lightly. Continue this process until all four are made.

One at a time, carefully lift the assembled French toast and place it in the prepared batter and press lightly to help it absorb the batter. Flip it over so the other side can become saturated before lifting it out of the batter and placing it in a buttered skillet over medium-low heat. Cook until browned on one side and turn over to cook the other side.

Place the cooked French toast on a serving platter and arrange any extra slices of peaches around them. Dust with powdered sugar and serve with whipped cream and maple syrup.

