



Chef Donna's Chocolate Stuffed French Toast

Yield: 4 servings

Ingredients:

- ¼ cup unsalted butter for frying
- ½ cup chocolate spread
- 5 large eggs
- 1 cup milk
- 2 tsp vanilla extract
- 8 slices day old brioche sliced bread or regular sliced bread

Directions:

1. Crack eggs into a medium-sized bowl. Whisk until fluffy and well combined.
2. Whisk in the milk and vanilla.
3. Lay 4 slices of bread on your counter and add 1 ½ - 2 Tbsp of chocolate spread in the centre of each slice.
4. Spread the chocolate spread on the bread about a ¼ inch away from the edge.
5. Then top each slice with a plain slice of bread and press down slightly, so the bread sticks together.
6. Using a rolling pin, gently roll the filled bread out so it's about ¾ inch to 1 inch thick.
7. Heat a large skillet on low heat and swirl in 1 tablespoon of the butter.
8. While the pan is heating up, one at a time, dip the bread in the egg mixture and then transfer carefully to the pan. Turn up the temperature of the pan to medium and adjust, if necessary.
9. Working in batches, cook the soaked bread until golden brown and cooked through, about 2 minutes per side. Add more butter to the skillet, as needed until all the french toast is cooked.
10. Serve with a light dusting of icing sugar or your favourite french toast toppings.