

# Cream Cheese-Stuffed French Toast

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## Servings: 6

*1 package (8 ounce) cream cheese, room temperature  
1/3 cup fruit jam (such as sour cherry)  
1/4 cup slivered almonds  
1 loaf challah bread  
4 large eggs  
1 cup milk  
1 tablespoon packed light brown sugar  
1 teaspoon pure almond extract  
2 tablespoons unsalted butter  
pure maple syrup (for serving)  
slivered almonds (for garnish)*

Preheat a cast-iron griddle or skillet or low heat. Preheat the oven to 300 degrees.

In a bowl, combine the cream cheese, jam and almonds. Beat with a mixer on medium-high speed until combined.

Slice the challah bread into two-inch-thick pieces. With a paring knife, make a 1/2-inch horizontal slit in the bottom crust of each slice to form a deep pocket. Using a butter knife, fill each slice with some of the cream cheese mixture. Set aside.

In a baking dish, whisk the eggs, milk, brown sugar and almond extract. Dip the stuffed challah slices in the egg mixture to fully coat, about 30 seconds per side.

Increase the griddle heat to medium. Add the butter and let it melt. Then add the stuffed challah to the griddle. Cook until golden brown, about 4 minutes per side.

Transfer to a rack set on a baking sheet and keep warm in the oven until ready to serve.

Garnish with almonds. Serve with maple syrup.

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Per Serving (excluding unknown items): 287 Calories; 25g Fat (77.7% calories from fat); 10g Protein; 7g Carbohydrate; trace Dietary Fiber; 200mg Cholesterol; 183mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.