

# Peach Stuffed French Toast

## Ingredients

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10 egg  
1 1/2 c milk or light cream  
1 c maple syrup  
1 t nutmeg and/or cinnamon  
20 sli bread  
0 cream cheese, softened

## Instructions

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<p>Can be made the night before (preferred) or in the morning.</p><p>Coat ramekins with shortening, butter or cooking spray. Cover cooking sheet with foil, place ramekins on foil.</p><p><strong>Prepare bread</strong>-we usually use a sweet bread such as Hawaiian or Portuguese&nbsp;bread.&nbsp;Alternatively, any sturdy country style bread would work.&nbsp;There are several ways to prepare the bread; the easiest is to cut in cubes; alternatively, use a cookie cutter or drinking glass to cut circles that will fit in the ramekins.</p><p><strong>Prepare egg mixture-</strong>mix well the eggs, milk/cream, maple syrup, nutmeg/cinnamon</p><p><strong>Build the dish-</strong>if using bread circles, spread cream cheese on the circle, place in bottom of

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ramekin. If using cubed bread, place a fairly well packed layer in the bottom of the ramekin, add approximately 2-3 teaspoons of cream cheese, don't worry about spreading, it will melt with cooking.

Add a layer of fresh/frozen peach slices. Add egg mix to cover fruit. It is important to make sure that egg mix soaks into the bottom bread layer, if necessary poke with chopstick to allow mix to flow.

Dip remaining bread cubes/circles in egg mix, place in ramekin over fruit.

Add egg mix until ramekin is full, save and refrigerate any excess egg mix.

Spray sheet of foil with cooking spray, cover ramekins, refrigerate over night.

In the morning, add remaining egg mix to re-soak the

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top.

**Cook**-375 degrees, covered with foil, for 45 minutes, remove foil, cook additional 15

minutes.

**Serve**-rim edge of ramekin with knife trying to work under bottom layer of bread. Hold ramekin in one hand (using pot holder!!) dump into other hand (using several layers of paper towel, clean cloth towel or clean pot holder) and immediately turn upright onto serving plate.&nbsp;

Dust with powdered sugar, lightly drizzle with warmed maple syrup, serve with additional syrup on the side.&nbsp;