



STUFFED FRENCH TOAST

MAKES 8 SERVINGS

- 1 (8-ounce) tub whipped cream cheese
- 1 tablespoon brown sugar
- 3 teaspoons ground cinnamon, divided
- 1½ teaspoons pure vanilla extract, divided
- 16 slices Italian bread (½-inch thick)
- ½ cup apricot preserves or jam
- 5 eggs
- 1 cup milk
- 2 tablespoons butter, divided
- Maple syrup (optional)

In small bowl, mix cream cheese, brown sugar, 2 teaspoons cinnamon and 1 teaspoon vanilla until well-blended.

Spread 2 tablespoons cream cheese mixture on each of 8 slices of bread. Spread 1 tablespoon preserves on each of remaining 8 slices of bread. Press bread slices together to

form 8 sandwiches.

Beat eggs with wire whisk in 13-by-9-inch baking dish. Stir in milk, remaining 1 teaspoon cinnamon and remaining ½ teaspoon vanilla until well-blended. Dip sandwiches in egg mixture, soaking for 2 minutes on each side.

Melt 1 tablespoon butter in large nonstick skillet or griddle on medium-low heat. Place 4 sandwiches in skillet. Cook 4 to 5 minutes per side or until golden brown. Repeat with remaining butter and sandwiches.

Serve French toast with maple syrup, if desired.

McCormick

Nutrition facts per serving: 252 calories, 10 g fat, 6 g saturated fat, 27 mg cholesterol, 33 g carbohydrates, 7 g protein, 472 mg sodium, 2 g fiber