

# Stuffed French Toast

## Bread and Filling

12 ½ Inch Slices of French Bread  
8 oz Cream Cheese  
1 ½ Cups Frozen Mixed Berries

## Custard Mix

¼ Cup Maple Syrup  
4 Tb Honey  
10 Beaten Eggs  
1 ½ Cups of half & half  
8 Tb Melted Butter

Place six slices of French bread in a buttered casserole dish (should just fit). Fill any gaps with bread scraps. Top the bread with the cream cheese and mixed fruit. Add second layer of bread, fill any gaps with bread scraps.

Mix two eggs with the maple syrup and honey till well mixed. Add the remaining eggs, and mix well. Stir the half & half and melted butter into the egg mixture. Slowly pour the mixture over the bread in the casserole dish. Cover and refrigerate over night.

Preheat oven to 350 degrees. Uncover the casserole and bake for 45 minutes or until golden brown. Let the French toast rest for 5 – 10 minutes before cutting and serving.

Serve with bacon, ham or sausage.

(Serves 6)