

Berries & Cream Stuffed French Toast

Makes 4 servings

French Toast Ingredients:

3 eggs

1 cup heavy cream

1 cup whole milk

1 Tbsp sugar

1 tsp vanilla

1/4 tsp ground cinnamon

1/8 tsp ground nutmeg

½ tsp salt

4 Tbsp butter

8 slices brioche bread

Berry Cream Cheese Filling (See recipe below.)

½ cup California Giant Berry Farms, Strawberries, sliced

1/2 cup California Giant Berry Farms, Blueberries

1/4 cup powdered sugar

Blueberry Syrup, optional (See recipe below.)

Instructions:

In a large bowl, whisk eggs, cream, milk, sugar, vanilla, cinnamon, nutmeg and salt Heat frying pan over medium. Add butter and melt. Dip 2 pieces of bread into the egg mixture. Allow the excess to drain. Immediately place the dipped bread into the frying pan. Cook 3 to 4 minutes on each side, or until golden brown. Make sure the heat isn't too high or the middle of the bread won't set. Repeat with all bread. Keep bread warm in the oven.

Once all the bread is cooked, lay 4 French toast slices on a plate. Pipe the Berry Cream Cheese Filling to cover the bread. Top with remaining slices of French toast. Dust with powdered sugar. Top with fresh strawberries and blueberries. Drizzle with Blueberry Syrup. Serve.

For more recipe ideas, go to Costco.com and search: Quick & Easy





Berry Cream Cheese Filling Ingredients:

2 - 8 oz packages (16 oz) cream cheese, softened

 $1\!\!/4$ cup California Giant Berry Farms_® Strawberries, or California Giant Berry Farms_® Blueberries, pureed

- 1 cup powdered sugar
- 1 tsp vanilla
- 1 cup California Giant Berry Farms $_{\tiny \circledcirc}$ Strawberries, diced, or California Giant Berry Farms $_{\tiny \circledcirc}$ Blueberries

Instructions:

In a large bowl, beat cream cheese, strawberry or blueberry puree, powdered sugar and vanilla. Gently fold in strawberries or blueberries.

Blueberry Syrup Ingredients:

1 cup water

½ cup sugar

2 Tbsp cornstarch

2 cups California Giant Berry $\mathsf{Farms}_{\scriptscriptstyle{\circledR}}$ Blueberries

Instructions:

In a small saucepan, add water, sugar and cornstarch. Mix. Simmer for 3 to 5 minutes, or until translucent and thickening. Add blueberries, smash and stir. Simmer for 10 minutes.

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