

## **Stuffed French Toast**

### **Ingredients**

- 1 - 8 oz package
- Philadelphia Cream Cheese
- (Better at room temp)
- 1/2 cup Ricotta Cheese
- 1 Tbsp white sugar
- 1 1/2 Tsp Vanilla
- 6 medium sized strawberries
- 2 tablespoons cup chopped pecans (optional)

### **Preparation**

- Put cream cheese & ricotta cheese into bowl of a mixer and mix until combined. Add sugar and vanilla, mix together until smooth. Mix in strawberries and chopped pecans.
- Slice loaves of French bread as follows: first slice takes off the end crust, next slice about 1/2" along loaf but do not cut thru to the bottom, next move along 1/2" and slice thru the crust. This makes a 'pocket' to put the filling in.

### **Cooking**

- Dip each piece of toast into mixture of eggs, half 'n half, vanilla and cinnamon.
- Cook in a Teflon skillet (without butter, oil or spray) about 5 minutes each side, with temp set at 325 degrees.
- This freezes well and can be thawed in the refrigerator the night before using.

***Serves 12***