**Stuffed French Toast**

**French Toast:**

8 eggs

1 ½ cups milk

½ cup heavy cream

1 tsp. vanilla extract

½ tsp. ground nutmeg

½ tsp. ground cinnamon

½ tsp. salt

1 Tbsp. white sugar

2 slices of white bread per person in your group

**Cream Cheese Filling**

8 oz. cream cheese

1/3 cup heavy cream

½ cup sugar

1 tsp. vanilla extract

¼ cup blueberries or strawberries (optional)

¼ cup chocolate chips (optional)

**INSTRUCTIONS**

**Filling:**

1. Fit the Kitchenaid with the paddle attachment. Beat the cream cheese and sugar together until light and fluffy. The mixture should also be fairly smooth. If there are any large lumps, continue mixing.
2. Add the vanilla and cream and beat until well blended and fluffy. If you are making any kind of flavored cream cheese filling, remove it from the Kitchenaid and fold in the flavorings with a spatula.

**French Toast:**

1. Whisk all of the French toast ingredients except for the bread together in a medium bowl.
2. Spread the cream cheese evenly over the middle of one slice of bread. Top them with another slice of bread, so that it looks like a sandwich. Press the edges firmly together to make a seal. Repeat this so everyone in your group has 1 stuffed French toast “sandwich.”
3. In a large frying pan, melt some butter or pan spray over medium heat. Don’t let the butter burn!
4. Dip the sandwiches into the egg mixture and fry until golden brown, then flip and cook the other side until golden brown.