DINNERLY

Stuffed French Toast!
with Raspberry Jam & Cream Cheese

🕐 ca. 20min ✕🍴 2 Servings

So imagine French toast, but better—it's tough right? Thank goodness you have us to think outside of the box. We took this classic breakfast staple and filled it with sweet raspberry jam and silky cream cheese to bring you an even more decadent breakfast. We've got you covered! (2-p plan makes 2 sandwiches; 4-p plan makes 4)

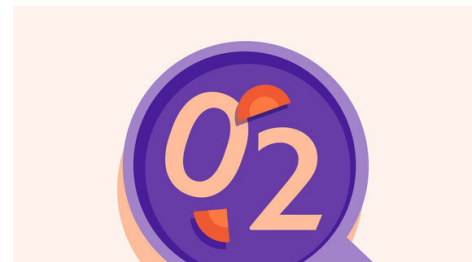### 1. Assemble French toast

Using a serrated knife, trim rounded tops and bottoms of **buns** to create 4 slices about ½-inch thick. Discard trimmed bun tops and bottoms.

Spread **raspberry jam** on 1 side of 2 slices; spread **cream cheese** on 1 side of remaining 2 slices.

Press **1 jam slice** and **1 cream cheese slice** together to create 2 sandwiches.

2. Soak French toast

In a medium bowl, whisk together **½ cup evaporated milk** (save rest for own use), **2 large eggs**, **1 tablespoon sugar**, **1 teaspoon vanilla**, **¼ teaspoon cinnamon**, and **a pinch of salt**.

Working **1 sandwich** at a time, dip into **egg mixture** and turn to coat; soak until saturated, about 30 seconds. Transfer to a plate.
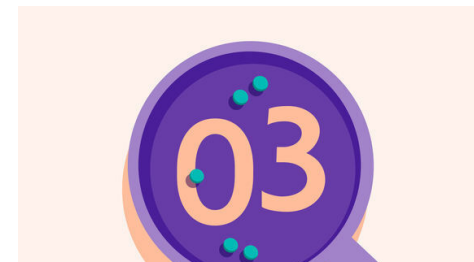
3. Cook & serve

In a medium nonstick skillet, melt **1 tablespoon butter** over medium heat. Add **soaked French toast sandwiches** and cook, swirling occasionally, until golden brown, about 3 minutes per side.

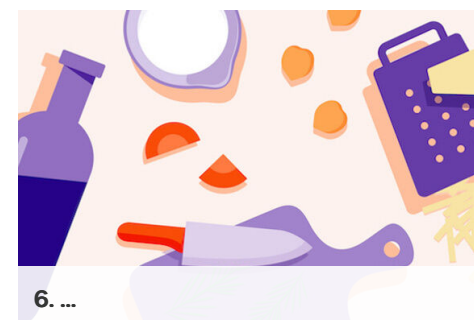Serve **stuffed French toast** with desired condiments. Enjoy!
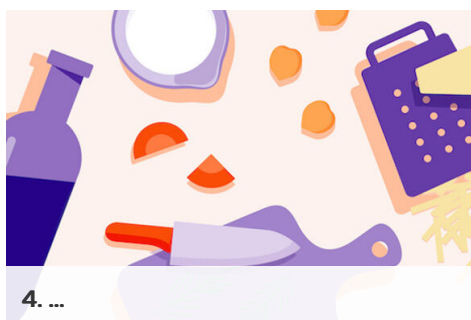
4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com **#dinnerly**