



## Stuffed French Toast

with Raspberry Jam & Cream Cheese



ca. 20min



2 Servings

Just when you thought French toast couldn't get any better—we stuffed it with raspberry jam and cream cheese! These buttery artisan bun sandwiches soak up a cinnamon-laced custard, then sizzle until golden. Maple syrup and confectioners' sugar are the perfect finishing touches. Serve with yogurt and fresh fruit for an extra dreamy breakfast. (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 French toast sandwich)

### What we send

- 2 artisan buns <sup>1,2,3,4</sup>
- 2 (½ oz) raspberry jam
- 1 oz cream cheese <sup>2</sup>
- 2½ oz confectioners' sugar
- ¼ oz ground cinnamon
- 8 oz milk <sup>2</sup>
- 1 oz maple syrup

### What you need

- 2 large eggs <sup>1</sup>
- vanilla extract
- kosher salt
- butter <sup>2</sup>

### Tools

- medium nonstick skillet

### Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### Nutrition per serving

Calories 580kcal, Fat 24g, Carbs 76g,  
Protein 18g



STEP

1

#### 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.



STEP

2

#### 2. Soak French toast

In a medium bowl, whisk together **½ cup milk** (save rest for own use), **2 tablespoons confectioners' sugar**, **¼ teaspoon cinnamon**, **2 large eggs**, **1 teaspoon vanilla**, 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.



STEP

3

#### 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.

Dust with **remaining confectioners' sugar** and serve with **maple syrup**. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Marley Spoon meal!