

Raspberry Cheese Cake Stuffed French Toast

Forty Putney Road Bed & Breakfast

1 loaf of soft Italian bread
8 oz of cream cheese
1/3 cup of Side Hill Farm Raspberry Jam
3 Eggs
½ cup of Vermont half and half
1/2 tsp. vanilla extract
½ tsp. cinnamon
Butter to grease griddle
Garnish with fresh Vermont raspberries (I use Dutton Farm)
Sprinkle with confectioner's sugar
Top with Pure Vermont Maple Syrup

(Serves 4)

Preheat griddle or skillet to 350 degrees. Cut loaf of Italian Bread into eight 1 inch thick pieces. Slice each piece down the center ¾ of the way through. In a bowl microwave cream cheese about 30-45 seconds to soften. Add Side Hill Farm Raspberry Jam to cream cheese and mix with an electric mixer for 2 minutes or until smooth. Put mixture in refrigerator. In a separate bowl (something shallow and flat) whisk eggs, half and half, vanilla extract, and cinnamon. Set egg mixture aside. Get cream cheese and jam mixture out of the refrigerator, and with a knife spread mixture between each piece of bread. Grease griddle with butter, dip stuffed bread into egg mixture and place on griddle. Flip after first side has browned. Once both sides are browned move two slices to a plate and top with fresh Vermont raspberries, confectioner' sugar and pure Vermont maple syrup.

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