

## Stuffed French Toast with Berry Compote



### Ingredients:

- Bread - 10 slices (French is good but whatever you like)
- 6 eggs
- 1/4 cup orange juice
- 1/4 cup of milk
- Cinnamon
- Strawberry, mixed berry cream cheese or plain
- 1 1/2 cups frozen mixed berries or fresh
- 1/2 cup frozen blueberries
- 1/3 to 1/2 sugar
- 2 tsp. cornflower
- Nutmeg

### Directions:

**Step 1:** Put berries into a medium size saucepan, add sugar and cornflour, dash of nutmeg and cook on med-low heat mashing berries and cook until it has thickened.

**Step 2:** Crack the eggs into 11 X 7 casserole pan, add couple of dashes of cinnamon, milk and orange juice and whisk with fork.

**Step 3:** Get the bread ready by spreading one side with strawberry cream cheese and put another piece of bread on top like a sandwich. If I'm out of strawberry cream cheese, I will spread plain cream cheese and then add a layer of jam.

**Step 4:** Get your griddle ready or pan, spray with cooking spray or melt butter and spread around. Dip the sandwiches in the egg mixture so it is well coated on both sides. Depending on the texture of the bread your using depends on the amount of time in the egg mixture. Harder French bread can sit a 30 seconds in the egg mixture but a soft white bread will get to soggy if left in too long. After it is coated well cook on hot griddle until the bottom is golden brown then flip so the other side can get golden brown. Serve hot with butter and hot berry syrup

**Serves: 5**



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