

CRANBERRY-CREAM CHEESE FRENCH TOAST

WITH CRANBERRY-MAPLE SYRUP

Make extra of the cream cheese filling...it's great on bagels, too!

- **2 packages light cream cheese**, room temperature
 - **½ cup fresh cranberries**, rinsed
 - **2 tablespoons honey**
 - **6 eggs**
 - **½ cup milk**
 - **1 teaspoon pure vanilla extract**
 - **1 loaf French bread** (whole grain, if possible)
- Place cream cheese, cranberries and honey in the bowl of a food processor fitted with a metal blade. Blend until combined and cranberries have been chopped finely. Remove to a bowl and set aside.
 - In a large shallow bowl, place eggs, milk and vanilla extract. Whisk to combine.
 - Slice French bread into 1 inch slices. Using a sharp knife, slice each piece of the bread as if cutting the slice in half, but stopping short of going all the way through. Spread 2 tablespoons of the cranberry-cream cheese mixture between the halves and gently press the halves back together.
 - Spray a griddle or large skillet with nonstick cooking spray and heat over medium-high heat.
 - Dip each slice of stuffed bread in the egg and milk mixture for approximately 5 seconds, coating both sides. Remove from the mixture and place on the hot griddle. Cook for 3 to 5 minutes on each side, or until golden brown. Keep on a warm platter in a 200-degree oven until all pieces of stuffed bread have been cooked. Sprinkle with powdered sugar before serving.
 - Serve with Cranberry-Maple Syrup, recipe below.

Cranberry-Maple Syrup

- **1 cup 100% cranberry juice**
 - **1 cup pure maple syrup**
- Place cranberry juice in a small saucepan and bring to a slow boil. Cook for approximately 7 to 10 minutes or until reduced by half. Remove from heat and stir in the maple syrup. Serve warm with the French bread.