



## **Strawberry & Cream Cheese French Toast**

*Compliments of Pinehurst Inn, Bayfield, Wisconsin*

Serves 8

1 loaf French bread cut in 1-inch slices (we use an organic whole grain sour dough)

Strawberry Filling --- Mix together to form a filling for french toast:

One package cream cheese (slightly softened)

1 tbsp vanilla

½ cup maple syrup

1 cup strawberries (cleaned and cut)

8 large eggs

3 cups buttermilk / mixture of buttermilk and whole milk

2 tsp vanilla extract

½ tsp nutmeg

1 tsp cinnamon

Spray 9x13 inch baking dish (or use parchment paper). Place one layer of bread slices in prepared pan. Spread filling over layer of bread. Place a second layer of bread on top.

Mix eggs, milk, vanilla, nutmeg and cinnamon. Pour over bread slices.

Topping:

2/3 c. butter, softened

1 cup brown sugar

1/3 cup flour

1 cup coarsely chopped pecans or walnuts

Mix topping and spread over top layer of bread. Bake at 350 degrees for 60 min.