



BLACKBERRY LEMON AMARETTO STUFFED FRENCH TOAST

4 Tbsp. **Blackberry Lemon Amaretto Jelly**

1 brick (250 g) cream cheese, softened

Soft French bread, sliced

4 eggs

$\frac{3}{4}$ cup milk or half & half

Maple syrup

Preheat oven to 375°F. Cream together cream cheese and **Blackberry Lemon Amaretto Jelly**. Line a baking sheet with foil then lightly coat with cooking spray. Spread 1½ tablespoons cream cheese mixture on bread slice and top with second slice to make a sandwich. Repeat until bread and filling are used.

Beat eggs and milk in shallow bowl. Dip the sandwiches into the egg mixture, coating both sides. Place slices on the prepared baking sheet, and bake for 10-12 minutes until golden brown, turning once. To serve, place sandwiches on plate and serve with additional **Blackberry Lemon Amaretto Jelly** or maple syrup. Garnish with whipped cream or powdered sugar if so desired.