

## Churro Stuffed French Toast with Cinnamon Sugar: Crispy, Creamy, & Indulgent

Craving a breakfast that doubles as dessert? This



**TIME**  
**3 min**

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**ChefManiac**

### INGREDIENTS

For the Filling:

4 slices soft bread (brioche, challah, or Texas toast)

$\frac{1}{2}$  cup cream cheese, softened (or whipped)

$\frac{1}{4}$  cup dulce de leche or Nutella (optional)

For the Custard:

3 large eggs

$\frac{1}{2}$  cup whole milk

1 tsp vanilla extract

$\frac{1}{4}$  tsp ground cinnamon

Pinch of salt

For the Coating:

$\frac{1}{2}$  cup granulated sugar

1 tsp ground cinnamon

For Cooking:

2-3 tbsp unsalted butter

Optional Toppings:

Maple syrup

Whipped cream

Fresh fruit (like strawberries, bananas, or blueberries)

### DIRECTIONS

- 1. Prepare the Filling::** Spread softened cream cheese over one side of each slice of bread. If using dulce de leche or Nutella, add a swirl on top. Sandwich slices together to make two thick stacks.
- 2. Make the Custard::** In a shallow dish, whisk eggs, milk, vanilla, cinnamon, and salt until smooth.
- 3. Coat the Bread::** Dip each stuffed sandwich into the custard, allowing a few seconds per side to soak. Don't overdo it-soggy bread is a no-go.
- 4. Cook the French Toast::** Heat a skillet over medium heat and add butter. Pan-fry each sandwich 2-3 minutes per side, until golden brown and cooked through.
- 5. Add the Cinnamon Sugar Coating::** Mix sugar and cinnamon in a dish. While still warm, gently press each side of your French toast into the mixture to coat fully.
- 6. Serve and Enjoy::** Slice diagonally, stack high, and serve warm with syrup, whipped cream, and fresh fruit for a brunch that wows.

### SWAPS & NOTES

Bread Options: Thick-sliced brioche or challah works best for a rich texture.

Use a plant-based milk and cream cheese alternative.

Add Heat: A pinch of cayenne in the custard gives it a churro con fuego vibe. ?

## TIPS FOR SUCCESS

Let the cream cheese soften fully to make spreading easier.

Use day-old bread for better structure-it soaks up custard without falling apart.

Don't crowd the skillet; cook one or two sandwiches at a time for best browning. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/churro-stuffed-french-toast-with-cinnamon-sugar-crispy-creamy-indulgent/>