

Turkey Bacon Grilled Cheese French Toast: The Ultimate Sweet & Savory Mashup

There are brunch recipes... and then there's this. The



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4 min

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INGREDIENTS

For the Sandwich:

8 slices thick-cut bread (brioche or Texas toast recommended)

1 1/2 cups shredded cheddar cheese

1 cup shredded mozzarella cheese

3/4 cup cooked turkey bacon, chopped

French Toast Batter:

4 large eggs

1/2 cup whole milk

1 teaspoon vanilla extract

1/2 teaspoon cinnamon

Pinch of salt

For Cooking:

Butter or oil for the skillet

Optional Toppings:

Maple syrup

Hot honey

Powdered sugar

Chopped chives

DIRECTIONS

1. Prepare the Filling: In a medium bowl, mix together cheddar, mozzarella, and chopped turkey bacon. Set aside.
2. Assemble the Sandwiches: Lay out 4 slices of bread.
3. Divide the cheese and bacon mixture evenly across each.
4. Top with remaining slices to form sandwiches. Press gently to seal.
5. Make the French Toast Batter: In a shallow dish, whisk eggs, milk, vanilla, cinnamon, and salt until well blended.
6. Dip the Sandwiches: Carefully dip each sandwich into the batter, coating both sides. Don't oversaturate or the bread may fall apart.
7. Cook Until Golden & Goey: Heat a non-stick skillet or griddle over medium heat. Add butter or oil.
8. Cook each sandwich for 3-4 minutes per side, pressing slightly, until golden brown and crisp. The cheese should be melted through.
9. Serve Hot: Slice in halves or quarters.
10. Serve with your choice of toppings-sweet or spicy-depending on your mood.

SWAPS & NOTES

Whether you drizzle it with maple syrup, hot honey, or dust it with powdered sugar, this sandwich is bold, filling, and the kind of kitchen creativity that deserves a fork and a napkin.

Think grilled cheese meets Monte Cristo-with extra brunch

flair. ? Why I Love This Recipe Two classics in one :
French toast + grilled cheese = insane brilliance.

Perfect for brunch spreads : Savory, melty, and a little sweet.

Versatile : Top it sweet or spicy, or even dip it in tomato soup.

TIPS FOR SUCCESS

Use day-old bread or slightly dry slices for better structure.

Press the sandwiches gently while cooking for that perfect crust.

Add chili flakes or a dash of hot sauce to the batter.

For extra sweetness, mix a little maple syrup into the batter . ?

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

Original recipe: <https://chefmaniac.com/turkey-bacon-grilled-cheese-french-toast-the-ultimate-sweet-savory-mashup/>