

Strawberry Cheesecake Stuffed French Toast - A Dreamy Brunch Treat

Strawberry Cheesecake Stuffed French Toast ?? A Decadent Brunch You'll Want Every Weekend



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4 min

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INGREDIENTS

For the Stuffed French Toast:

- 1 loaf French bread
- 8 oz cream cheese, softened
- 2 tbsp brown sugar
- 1/2 tsp vanilla extract
- 5 eggs
- 2 cups milk
- 1 tsp cinnamon
- 1 cup sliced strawberries

DIRECTIONS

1. Prep the Bread:: Slice French bread into 12 thick slices, about 2 inches each.
2. Cut a slit in the center of each slice to form a pocket-don't slice all the way through.
3. Make the Cheesecake Filling:: In a bowl, mix together cream cheese, brown sugar, and vanilla until smooth.
4. Make the Custard:: In a large bowl, whisk eggs, milk, and cinnamon.
5. Fill the Bread:: Stuff each pocket with 1/2 tablespoon of cream cheese filling and 2-3 strawberry slices.
6. Cook the Toast:: Spray a grill pan or skillet with cooking spray and heat over medium.
7. Dip each filled slice into the egg mixture to coat.
8. Cook on the hot pan for 2-4 minutes per side, until golden brown and slightly crispy.
9. Keep warm and repeat with remaining slices.

TIPS FOR SUCCESS

Use slightly stale bread so it holds up well to soaking.

Don't overfill the pockets to avoid leaking during cooking.

Try different fruits like blueberries, raspberries, or banana for fun variations.

Top with powdered sugar, maple syrup, or whipped cream for an extra treat.

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Original recipe: <https://chefmaniac.com/strawberry-cheesecake-stuffed-french-toast-a-dreamy-brunch-treat/>