

## Bacon-Stuffed French Toast with Cream Cheese: The Ultimate Brunch Indulgence

Bacon-Stuffed French Toast with Cream Cheese



**TIME**  
**3-4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

8 slices of thick-cut bacon (for best flavor and texture)

8 slices of bread (preferably brioche or challah for their rich, tender crumb)

4 ounces of cream cheese, softened

4 eggs (large)

1/2 cup of milk (whole milk for richness, or any milk you prefer)

1 teaspoon of vanilla extract

1/2 teaspoon of cinnamon

1/4 teaspoon of salt (a pinch helps balance the flavors)

Maple syrup, for serving

Powdered sugar, for garnish

Butter or cooking spray for the skillet

Swaps and Notes:

**Bread:** Brioche and challah are ideal because they're sturdy and soak up the custard beautifully without falling apart. Texas toast or even thick-cut white bread can work in a pinch.

**Bacon:** Thick-cut bacon adds a satisfying chew and smoky flavor. If you prefer, turkey bacon can be used.

**Cream Cheese:** Ensure your cream cheese is softened to make it easy to spread. For a subtle flavor variation, you could use a flavored cream cheese (like a brown sugar cinnamon or even a plain one with a touch of orange zest).

Milk: Any milk will work, but whole milk will yield a richer custard.

Spices: Feel free to add a pinch of nutmeg to the egg mixture for extra warmth.

Syrup: Beyond maple syrup, berry compote or fresh fruit would also be delightful toppings.

## DIRECTIONS

1. Making this decadent : Bacon-Stuffed French Toast is easier than you might think. Follow these steps for a perfect brunch:
2. Cook the : Bacon: In a large skillet, cook the thick-cut bacon over medium heat until it's wonderfully crispy. Drain the cooked bacon on paper towels to remove excess grease and set it aside.
3. Prepare the : Sandwiches: Lay out four slices of bread. Spread a generous amount of softened cream cheese evenly on each of these four slices.
4. Stuff with : Bacon: Top each cream cheese-covered slice with two slices of the cooked, crispy bacon. Then, carefully place the remaining four slices of bread on top to create four "sandwiches."
5. Make the : Custard: In a shallow dish (one large enough to fit a slice of bread), whisk together the eggs, milk, vanilla extract, cinnamon, and salt until well combined and smooth.
6. Dip the : Sandwiches: Carefully dip each bacon-stuffed sandwich into the egg mixture. Make sure to coat both sides thoroughly, allowing the bread to soak up the custard for about 15-20 seconds per side. Don't let it soak for too long, or the bread might become soggy.
7. Cook the : French Toast: Heat a non-stick skillet or griddle over medium heat. Add a pat of butter (or a spray of cooking oil). Once the butter is melted and shimmering, place a stuffed sandwich (or two, depending on skillet size) in the pan. Cook for 3-4 minutes per side, or until each side is beautifully golden brown and the internal cream cheese is warm.
8. Serve: Remove the cooked French toast from the skillet

and let it cool slightly for a minute or two. For an elegant presentation, slice each sandwich diagonally.

9. Garnish and : Enjoy! Serve the bacon-stuffed French toast immediately with a generous drizzle of maple syrup and a dusting of powdered sugar. Enjoy this indulgent breakfast treat!

## SWAPS & NOTES

**Bread:** Brioche and challah are ideal because they're sturdy and soak up the custard beautifully without falling apart.

Texas toast or even thick-cut white bread can work in a pinch.

**Bacon:** Thick-cut bacon adds a satisfying chew and smoky flavor.

If you prefer, turkey bacon can be used.

## TIPS FOR SUCCESS

**Thick Bread:** Using thick-cut bread is crucial.

It holds up better to the stuffing and soaking without falling apart.

**Soften Cream Cheese:** Softened cream cheese spreads easily and won't tear the bread.

**Don't Rush the Soak:** Give the bread enough time to absorb the egg mixture, but not too long.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-french-toast-with-cream-cheese-the-ultimate-brunch-indulgence/>