

How to Make Churro Stuffed French Toast - A Sweet & Indulgent Breakfast Treat

, why not combine them into one



OVEN
350°F

TIME
10 mins

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INGREDIENTS

For the French Toast:

4 thick slices of brioche or Texas toast

2 eggs

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

1 tsp vanilla extract

$\frac{1}{2}$ tsp cinnamon

1 tbsp sugar

Butter for cooking

For the Filling:

4 oz cream cheese, softened

2 tbsp powdered sugar

$\frac{1}{2}$ tsp vanilla extract

For the Cinnamon Sugar Coating:

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

1 tbsp cinnamon

2 tbsp melted butter

Step-by-Step Instructions:

1. Make the Cream Cheese Filling:

2. Assemble the Stuffed French Toast:

Spread half of the cream cheese mixture onto one slice of bread.

Top with another slice to make a sandwich.

Repeat with the remaining bread slices.

3. Prepare the French Toast Batter:

4. Dip & Cook the French Toast:

Heat a buttered skillet or griddle over medium heat.

Dip each stuffed French toast sandwich into the egg mixture, coating both sides evenly.

Cook for 2-3 minutes per side, or until golden brown and slightly crisp on the edges.

5. Coat in Cinnamon Sugar:

In a separate bowl, mix together the granulated sugar and cinnamon for the coating.

Brush the warm French toast with melted butter, then immediately roll in the cinnamon sugar until fully coated.

6. Serve & Enjoy!:

My Tips for the Best Churro Stuffed French Toast:

Use thick bread - Brioche or Texas toast works best for holding the creamy filling.

Don't over-soak the bread - Dip it just long enough to coat but not make it soggy.

Cook on medium heat - This ensures the French toast cooks evenly without burning before the inside is warm.

DIRECTIONS

1. **Make the Cream Cheese Filling:** In a small bowl, mix together the softened cream cheese, powdered sugar, and vanilla extract until smooth. This will be your creamy churro-inspired filling!
2. **Assemble the Stuffed French Toast:** Spread half of the cream cheese mixture onto one slice of bread.
3. Top with another slice to make a sandwich.
4. Repeat with the remaining bread slices.
5. **Prepare the French Toast Batter:** In a shallow bowl, whisk together the eggs, milk, vanilla extract, cinnamon, and sugar until fully combined.
6. **Dip & Cook the French Toast:** Heat a buttered skillet or griddle over medium heat.
7. Dip each stuffed : French toast sandwich into the egg mixture, coating both sides evenly.
8. Cook for 2-3 minutes per side, or until golden brown and slightly crisp on the edges.
9. **Coat in Cinnamon Sugar:** In a separate bowl, mix together the granulated sugar and cinnamon for the coating.
10. **Brush the warm : French toast** with melted butter, then immediately roll in the cinnamon sugar until fully coated.
11. **Serve & Enjoy!:** Slice the churro stuffed French toast diagonally and serve warm. Pair it with:
12. ? Maple syrup or honey for extra sweetness? Fresh berries for a pop of freshness? Whipped cream for an extra indulgent touch? Chocolate drizzle for a dessert-style twist
13. **My Tips for the Best Churro Stuffed French Toast:** Use thick bread - Brioche or Texas toast works best for

holding the creamy filling.

14. Don't over-soak the bread - Dip it just long enough to coat but not make it soggy.
15. Cook on medium heat - This ensures the French toast cooks evenly without burning before the inside is warm.
16. Coat while warm - The cinnamon sugar sticks best when the French toast is fresh off the skillet.
17. Fun Variations & Add-Ins: Chocolate-Stuffed Churro French Toast - Add Nutella inside with the cream cheese mixture for a chocolatey twist!
18. Strawberry : Churro French Toast - Mix in chopped fresh strawberries to the cream cheese filling.
19. Dulce de : Leche Churro French Toast - Drizzle with dulce de leche or caramel sauce before serving.
20. Pumpkin : Spice Churro French Toast - Swap cinnamon for pumpkin spice for a fall-inspired version.
21. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! You can assemble the stuffed bread the night before, store in the fridge, and cook fresh in the morning.
22. Q: Can I freeze leftover French toast?A: Absolutely! Let it cool completely, then store in an airtight container in the freezer for up to 2 months. Reheat in the oven at 350°F (175°C) for 5-7 minutes.
23. Q: What's the best bread for stuffed French toast?A: Brioche and Texas toast are the best choices because they're thick, soft, and soak up the batter without falling apart.
24. Q: Can I make this without eggs?A: Yes! Replace the eggs with $\frac{1}{2}$ cup milk + 1 tbsp cornstarch, whisking well to create a similar batter.
25. Why You Need to Try This Churro Stuffed French Toast: This Churro Stuffed French Toast is decadent, fun, and incredibly easy to make. It's crispy, creamy, sweet, and packed with cinnamon-sugar goodness-just like a warm churro!

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

Original recipe: <https://chefmaniac.com/how-to-make-churro-stuffed-french-toast-a-sweet-indulgent-breakfast-treat/>