

Easy Churro-Style Stuffed French Toast with Cinnamon Sugar Crust

If there is one thing I've learned in my years of writing for



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3 min

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INGREDIENTS

For the Custard: 3 large eggs 1/2 cup whole milk 1 tsp vanilla extract 1/4 tsp ground cinnamon Pinch of salt:

For the Coating: 1/2 cup granulated sugar 1 tsp ground cinnamon For Cooking: 2-3 tbsp unsalted butter:

DIRECTIONS

1. Prepare the : Filling:
2. Spread a generous layer of softened cream cheese onto one side of each slice of bread. If you're feeling fancy, drizzle your dulce de leche or Nutella over the cream cheese. Sandwich two slices together to create your stuffed units.
3. Whisk the : Custard:
4. In a shallow bowl, whisk together the eggs, milk, vanilla, cinnamon, and salt until perfectly smooth.
5. Coat the : Bread:
6. Dip each sandwich into the custard. Give it a few seconds on each side to soak up the liquid, but don't let it get so soggy that it falls apart.
7. Fry to : Golden Perfection:
8. Melt butter in a skillet over medium heat. Fry the sandwiches for 2-3 minutes per side until they reach a beautiful golden brown.
9. The : Churro Finish:
10. While the toast is still hot and buttery, immediately press each side into your cinnamon-sugar mixture. This ensures the sugar sticks and creates that signature crust.

SWAPS & NOTES

The Bread: If you don't have brioche, you can even use slices of chocolate chip banana bread for a truly wild flavor profile.

Dairy-Free: You can easily swap the whole milk for almond or

oat milk and use a vegan cream cheese alternative.

The Filling: If you aren't a fan of cream cheese, try a thick Greek yogurt filling similar to the flavors found in the viral cottage cheese pancake.

List of Steps Prepare the Filling: Spread a generous layer of

softened cream cheese onto one side of each slice of bread.

TIPS FOR SUCCESS

Don't Over-Soak: If you're using a softer bread like brioche, a quick dip is all you need.

Too much liquid will make the center "mushy" rather than "creamy." **Heat Control:** Keep your skillet at a true medium.

If it's too hot, the sugar coating will burn before the cream cheese inside has a chance to warm up.

Use Real Butter: Cooking oil won't give you that nutty, toasted flavor that makes French toast so special.

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

Original recipe: <https://chefmaniac.com/easy-churro-style-stuffed-french-toast-with-cinnamon-sugar-crust/>