

Strawberry Cream Cheese French Toast - The Ultimate Brunch-Worthy Breakfast

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OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Filling:

8 oz cream cheese, softened

1/4 cup powdered sugar

1 teaspoon vanilla extract

1 cup fresh strawberries, diced

For the French Toast:

8 slices thick-cut bread (brioche or challah work beautifully)

4 large eggs

1 cup milk

1/2 teaspoon ground cinnamon

Butter, for frying

For Serving:

Maple syrup

Additional sliced strawberries

Powdered sugar (optional)

DIRECTIONS

1. Prepare the Filling: In a mixing bowl, beat the softened cream cheese until smooth and fluffy. Add powdered sugar and vanilla extract, mixing until fully combined. Gently fold in the diced strawberries. Set aside.
2. Make the French Toast Batter: In a shallow dish, whisk together the eggs, milk, vanilla extract, and cinnamon until smooth and well blended.
3. Assemble the Sandwiches: Spread the cream cheese mixture evenly onto four slices of bread. Top with the remaining slices to form sandwiches. Press gently to seal.
4. Cook the French Toast: Heat a skillet or griddle over medium heat. Add a small amount of butter and allow it to melt.
5. Dip each sandwich into the egg mixture, coating both sides evenly but not soaking too long. Place onto the hot skillet and cook for 3-4 minutes per side, until golden brown and cooked through.
6. You're looking for a crisp exterior with a warm, creamy center.
7. Serve and Enjoy: Transfer to plates and serve warm with maple syrup, fresh sliced strawberries, and a dusting of powdered sugar.

SWAPS & NOTES

Bread matters: Thick-cut brioche gives a rich, buttery finish, while challah offers a slightly lighter texture.

Strawberries: Fresh is best, but in a pinch, thawed frozen

strawberries (well-drained) can work.

Citrus boost: Add a splash of orange juice or a bit of zest to the filling for brightness.

Dairy-free option: Use dairy-free cream cheese and almond or oat

milk.

TIPS FOR SUCCESS

Thick bread can handle the batter, but too long will make it soggy.

Too high and the outside browns before the inside heats through.

It blends smoother and spreads easier.

Wipe the skillet between batches to avoid burnt butter residue.

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

Original recipe: <https://chefmaniac.com/strawberry-cream-cheese-french-toast-the-ultimate-brunch-worthy-breakfast/>