

Blueberry Cheesecake Stuffed French Toast That Feels Like a Brunch Showstopper

8 thick slices of brioche or challah bread



OVEN
325°F

TIME
3 to 4 min

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INGREDIENTS

8 thick slices of brioche or challah bread
8 ounces cream cheese, softened
1/4 cup powdered sugar
1 teaspoon vanilla extract
1 cup fresh blueberries
4 large eggs
3/4 cup milk
1 teaspoon ground cinnamon
1 tablespoon granulated sugar
1 tablespoon butter, for cooking
Maple syrup, for serving
Optional toppings: powdered sugar, extra blueberries, whipped cream, lemon zest

DIRECTIONS

1. In a medium bowl, beat the softened cream cheese, powdered sugar, and vanilla until smooth and creamy.
2. Gently fold in the blueberries, or keep them separate and sprinkle them over the filling while assembling if you want less color bleeding.
3. Spread the cheesecake mixture onto 4 slices of bread, dividing it evenly. Top with the remaining 4 slices to create sandwiches.
4. In a shallow bowl, whisk together the eggs, milk, cinnamon, and granulated sugar.
5. Heat a large skillet or griddle over medium heat and melt a little butter.
6. Dip each stuffed sandwich into the egg mixture, letting each side soak briefly but not long enough to fall apart.
7. Transfer to the hot skillet and cook for 3 to 4 minutes per side, until golden brown and warmed through.
8. Serve hot with maple syrup, powdered sugar, extra blueberries, and whipped cream if desired.

SWAPS & NOTES

Brioche and challah are ideal because they are soft, rich, and sturdy enough to hold the filling.

Texas toast can also work if that is what you have on hand.

Fresh blueberries are best for texture, but frozen blueberries can be used if you thaw and drain them first.

You can also swap in raspberries or strawberries for a slightly different version.

TIPS FOR SUCCESS

Use slightly stale bread if possible.

It holds up better when dipped into the custard mixture and helps prevent soggy French toast.

It is tempting to add extra filling, but too much can spill out into the pan before the toast is fully cooked.

Cook over medium heat rather than high heat.

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

Original recipe: <https://chefmaniac.com/blueberry-cheesecake-stuffed-french-toast-that-feels-like-a-brunch-showstopper/>