

Stuffed Strawberry-Rhubarb French Toast Casserole
Serves 6 to 8

Ingredients:

Olive-oil cooking spray
8 ounces cream cheese
1/4 cup sugar
1 teaspoon vanilla extract
1/2 cup finely chopped walnuts
1/2 loaf day-old French bread
6 eggs
1 1/2 cup half and half
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon vanilla extract
4 ounces strawberry-rhubarb preserves
1/4 cup orange juice
1/2 Tablespoon cornstarch
1 tablespoon butter



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Microwave the cream cheese in a bowl for 1 minute. Whisk in vanilla and walnuts.
3. Cut bread into 1 1/4 inch slices and cut a pocket in the side of each slice. Fill each pocket with about 2 tablespoons cream cheese mixture.
4. In a bowl, whisk eggs, half and half, cinnamon, nutmeg and vanilla.
5. Dip both sides of bread into egg mixture, being careful not to squeeze out the filling. Arrange bread in baking dish. Pour the remaining egg mixture over the bread.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)
11. While baking the casserole, prepare syrup: combine preserves, orange juice, and cornstarch in a small saucepan. Cook over medium heat until mixture has thickened, about 10 minutes. Add butter and stir until butter is melted.
12. Drizzle syrup over casserole before serving.

Recipe was modified from original source: Taste of Home, October/November 1993, p25

<http://www.tasteofhome.com/recipes/stuffed-apricot-french-toast>

Stuffed Strawberry-Rhubarb French Toast Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
4 ounces cream cheese
2 tablespoons sugar
1/2 teaspoon vanilla extract
1/4 cup finely chopped walnuts
1/4 loaf day-old French bread
3 eggs
3/4 cup half and half
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon vanilla extract
2 ounces strawberry-rhubarb preserves
2 Tablespoons orange juice
1 teaspoon cornstarch
1/2 tablespoon butter



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Microwave the cream cheese in a bowl for 30 seconds. Whisk in vanilla and walnuts.
3. Cut bread into 1 1/4 inch slices and cut a pocket in the side of each slice. Fill each pocket with about 2 tablespoons cream cheese mixture.
4. In a bowl, whisk eggs, half and half, cinnamon, nutmeg and vanilla.
5. Dip both sides of bread into egg mixture, being careful not to squeeze out the filling. Arrange bread in baking dish. Pour the remaining egg mixture over the bread.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)
11. While baking the casserole, prepare syrup: combine preserves, orange juice, and cornstarch in a small saucepan. Cook over medium heat until mixture has thickened, about 10 minutes. Add butter and stir until butter is melted.
12. Drizzle syrup over casserole before serving.

Recipe was modified from original source: Taste of Home, October/November 1993, p25

<http://www.tasteofhome.com/recipes/stuffed-apricot-french-toast>