

White Lace Inn

Cherry Almond Cream Cheese French Toast

Ingredients:

1 loaf white bread
4 cupfrozen Door County cherries
rinsed and drained*
16 oz. softened cream cheese
1 cup sugar - divided
2 teaspoons almond extract - divided
1/2 loaf french bread
7 eggs
1 1/2 cups milk
1 1/2 cups half & half
1/4 cup powdered sugar
1 cup sliced almonds

Directions:

Cut the loaf of white bread into cubes. Place the cubes into a greased 9x13 pan. Spread the cherries over the bread. Microwave the cream cheese to soften it. Add 1/2 cup sugar and 1 teaspoon almond extract to cream cheese. Spread over cherries. Cut ten 1" slices of French bread, place the slices over the cherries. Beat the eggs well, add the remaining 1/2 c. sugar, 1 tsp. almond extract, the milk, and cream and beat again. Pour the egg and milk mixture over the French bread slices. Cover and refrigerate overnight. Preheat the oven to 350°. Bake covered with tin foil for 40-50 minutes, then uncovered for last 10 minutes to brown slightly. Let set for about 10 minutes. Sprinkle top with powdered sugar and sliced almonds before slicing.
*If fresh cherries are not available, substitue cherry pie filling.
Makes 10 servings. Enjoy!

White Lace Inn • 16 N 5th Ave. Sturgeon Bay, WI 54235
(920) 743-1105 • www.WhiteLaceInn.com • Door County, Wisconsin