



Fitch Hill Inn

A Bed & Breakfast

Stuffed French Toast with Blueberry Sauce

Half Full

Filling:

¼	½	pkg. (8 oz) cream cheese, softened
¾	1½	tsp sugar
¼	½	tsp grated orange peel
pinch	1/8	tsp cinnamon

French Toast:

1	2	eggs, lightly beaten
1/8	¼	cup milk
½	1	tsp vanilla
4	8	slices Julie's homemade bread (3/8" thick)

Syrup:

¼	½	cup water
1/8	¼	cup Vermont maple syrup
1	2	Tbsp sugar
½	1	Tbsp cornstarch
¾	1½	cup frozen blueberries (large blueberries work well)

1. In a medium mixing bowl, beat cream cheese, sugar, orange peel and cinnamon until smooth; set aside.
2. Spread filling mixture on both slices of bread; press the bread together.
3. In a shallow bowl, combine eggs, milk and vanilla.
4. Dip bread in egg mixture on both sides, fry on a greased hot griddle for 3-4 minutes per side or until golden brown.
5. For syrup - combine water, maple syrup, sugar and cornstarch in a medium saucepan. Bring to a boil; boil 2 minutes to thicken. Reduce heat; add blueberries and simmer 5-7 minutes or until berries are tender. Serve over French toast.

Yield: Half recipe – 2 servings (1 cup syrup)
Full Recipe - 4 servings (1¾ cup syrup)