

Strawberry Cheesecake French Toast

Prep Time: 15mins. ❖ Cook Time: 45-55mins. ❖ Serves: 10-12

Vacation food has no fat or calories. And Dessert for Breakfast is a thing! Here we bring the tangy, creaminess of cheesecake to our Overnight French Toast. We like to top ours with fresh or lightly macerated strawberries. But whatever fruit you have on hand will work perfectly..

Ingredients:

- ❖ 1 loaf sweet french bread, preferably day-old* (cubed or torn into 1" pieces)
- ❖ 8 oz. cream cheese, room temperature
- ❖ 1 Tbsp. sour cream
- ❖ 1 tsp. lemon juice
- ❖ 6 eggs
- ❖ 2 C. milk
- ❖ ¼ C. brown sugar
- ❖ 1 tsp. cinnamon
- ❖ 1 tsp. vanilla extract
- ❖ ⅛ tsp. salt
- ❖ ½ C. Dutch Crumble Topping (recipe below)

Directions:

Prepare a 9x13" baking dish (or 2 9" pie plates) with non-stick cooking spray. Lay bread cubes into dish in a layer. *Don't worry about being neat.*

In blender combine cream cheese, eggs, milks, sugar, cinnamon, vanilla extract and salt. Blend till thoroughly combined.

Pour mixture over bread. Cover with plastic wrap and rest in refrigerator overnight.

Preheat oven to 350° F. Remove wrap and bake for 45-55 minutes or until set.

Serve macerated strawberries and fresh whipped cream!

Dutch Crumble Topping

- ❖ ¼ C. brown sugar
- ❖ ¼ C. flour
- ❖ 4 Tbsp. butter melted
- ❖ 1 tsp. cinnamon



In small bowl, combine all ingredients, stirring with a fork until small clumps form. Set aside until cool. Then mash with a fork to break up any large clumps.

Sweetened Strawberry Sauce

- ❖ 1 pint fresh strawberries, hulled & diced
- ❖ 2 Tbsp. sugar
- ❖ pinch of salt
- ❖ dash Grand Marnier (optional)

In a medium bowl combine strawberries and sugar. Lightly mash with a fork or potato masher. Set aside for at least an hour or overnight. – *Who needs syrup!*

***Cook's Note:** We like to use the sweet french bread from the bakery at your favorite grocery store. Alternatively, you can use buttermilk bread.