

Strawberry Stuffed French Toast

Serves 4 - 6

Ingredients:

- 230 grams (just under 1 pack) Cream Cheese softened
- 1/3 cup powdered sugar or more to taste
- 1 tablespoon vanilla extract
- 12 slices of Toast (one loaf)
- 4 eggs
- 3/4 cup milk
- 1 teaspoon ground cinnamon
- 1 teaspoon granulated sugar
- 1 tablespoon vanilla extract
- Honey
- Strawberries

Directions:

1. Light a CobbleStone and wait a few minutes until it has turned grey. Or, if you don't have a CobbleStone on hand, ready your briquettes in the Cobb Cooker.
2. Place the Frying Pan accessory onto the Cobb Cooker and close the Dome Cover for 5 minutes so it can heat up.
3. Beat together cream cheese, powdered sugar, vanilla until a you have a spreadable consistency.
4. Prepare the strawberries by slicing them, patting them dry, and then tossing them in sugar.
5. Whisk the eggs and milk together and place the bread into the mixture so it can lie flat. After a minute, turn it around. You want the bread to really absorb the egg mixture well.
6. Place a small knob of butter on the Frying Pan and let it melt, then place the bread onto it.
7. Close the Dome Cover and let it cook for about 5-8 minutes. Do check that it is not browning too much, but you do want a nice caramelisation on it.
8. Flip the bread and repeat. The bread puffs up beautifully with the Dome Cover on.
9. Add cream cheese mix and strawberries whilst stacking your French toast slices.
10. Serve drizzled with honey and cinnamon sugar.