

# Berry-Stuffed French Toast – Revised by Brittany

**For 2 servings**

## **Filling**

- 1 cup raspberry
- 1 cup blackberry
- 2 tablespoons maple syrup, divided
- 1 tablespoon black raspberry liqueur
- 4 oz cream cheese, softened

## **French Toast**

- 4 slices brioche bread
- ½ cup whole milk
- 1 large egg, beaten
- 2 tablespoons black raspberry liqueur
- ½ teaspoon salt
- 2 tablespoons butter

## **Whipped Cream**

- ½ cup heavy cream
- 1 tablespoon maple syrup

- Make the filling: Add the raspberries, blackberries, black raspberry liqueur, and 1 tablespoon of maple syrup to a large bowl.
- Stir and let sit for 10 minutes for the berries to macerate.
- In a medium bowl, mix the cream cheese and remaining tablespoon of maple syrup until smooth.
- Spread the filling evenly over the 4 slices of bread.
- Arrange some of the berries on 2 slices of the bread and top with the other slices of bread.
- Press to seal the pieces together.
- In a shallow dish, whisk together the milk, egg, black raspberry liqueur, and salt.
- Melt the butter on a griddle or in a large skillet over medium heat.
- Quickly dip both sides of the bread pockets in the milk mixture, then transfer to the pan and fry on each side for about 3 minutes, until golden brown.
- In a large bowl, beat the heavy cream until soft peaks form. Add the maple syrup and continue beating until the cream holds medium peaks.
- Serve the stuffed French toast with a dollop of maple whipped cream and a scoop of macerated berries with their soaking liquid.