

Strawberry & Cream Cheese Stuffed Pain Perdu

serves 4

- 8 thick slices of challah or other soft white bread
- 1 jar strawberry jam or preserves (not jelly)
- 1 8 oz package cream cheese, cut into 8 cubes
- 4 c milk
- 4 eggs
- 1/3 c sugar
- 1 Tbs vanilla
- 1/2 tsp cinnamon
- butter for frying
- butter, powdered sugar, maple syrup to serve

Cut a pocket in each slice of bread and stuff with a cube of cream cheese and a spoonful of preserves. In a large baking dish, whisk together milk, eggs, sugar, vanilla, and cinnamon until thoroughly combined. Place stuffed bread slices in mixture to soak for about five minutes, turning once or twice. Heat butter on a large griddle or skillet; remove each slice from soaking liquid, letting excess drain off, then fry over medium heat until golden and cooked through.

**recipe by Elizabeth Winslow for CamilleStyles.com*