

# Good Eats Recipes

## Marmalade-Stuffed French Toast

### What You Need:

8 2 1/2 x 4 1/2-inch slices French bread (each about 1 inch thick)  
4 ounces cream cheese, room temperature  
1/4 cup GOOD EATS Orange marmalade  
4 large eggs  
1 cup milk  
1 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
2 tablespoons (1/4 stick) butter

### Directions:

Preheat oven to 300°F. Place baking sheet in oven. Cutting through top crust of each bread slice, make 4-inch-long by 2-inch-deep pocket. Stir cream cheese and marmalade in small bowl. Spoon 1 generous tablespoonful cream cheese mixture into each bread pocket. Whisk eggs, milk, vanilla extract, cinnamon and nutmeg in pie plate. Dip 4 stuffed bread slices into egg mixture, coating completely. Melt 1 tablespoon butter in large nonstick skillet over medium heat. Add dipped bread to skillet. Cook until golden brown, about 2 minutes per side. Transfer French toast to baking sheet in oven. Repeat dipping and cooking with remaining 4 bread slices, egg mixture and 1 tablespoon butter. Serve with GOOD EATS Strawberry Syrup.