

Historic  
Unique  
Natural  
Beautiful



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## Hisega Lodge Stuffed French Toast

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Makes 6-8 servings, can be prepped the night before

12 slices white bread or white french bread  
6-8 oz cream cheese, softened  
2 heaping cups quick-frozen or fresh blueberries OR chopped strawberries OR mixed berries, no sugar added (recipe calls for a total of 4 heaping cups berries)  
1/2 cup orange marmalade OR zest of one lemon  
1/3 cup sugar, for topping  
6 eggs  
1 2/3 cups milk  
2 tablespoons Grand Marnier or Cognac  
pinch of salt

### Syrup:

Juice of one lemon  
1/2 cup sugar  
1/2 cup water  
pinch of salt  
Splash of Grand Marnier or Cognac  
2 teaspoons cornstarch  
2 cups frozen or fresh blueberries OR chopped strawberries OR mixed berries  
1 tablespoon butter

Arrange six slices of bread in a greased 13X9 pan. Spread the cream cheese on the bread and follow with either zest or marmalade. Top with the berries, distributing evenly. Place the remaining six slices of bread over all, making it fit. Mix the eggs, milk, liqueur and salt and pour carefully over the bread, making sure the entire top gets wet.

Sprinkle the top with sugar. Cover with plastic wrap and refrigerate overnight.

Remove from refrigerator a half hour before baking. Bake for 55 minutes at 350 degrees until knife comes out clean and french toast is puffed and golden. Let sit for 5-10 minutes, cut into six or eight pieces and cut each piece into two triangles. Top with berry syrup and pass maple syrup, if desired. It is great with bacon or ham.

Syrup: Mix lemon juice, sugar, water, cornstarch and salt in a saucepan over medium heat. Add fruit and cook until berries are broken down and syrup thickens, then add the butter. Serve hot.