



Raspberry Stuffed French Toast

Servings: 0 servings

Ingredients

- 4 oz Philadelphia Neufchatel cheese
- 1/2 cup sugar
- 2 t vanilla
- 1 t cinnamon
- 2 eggs plus 2 egg whites
- 5 cups milk, divided
- 1 loaf French baguette, but into 18 slices
- 12oz pkg frozen raspberries, divided
- 1 pkg vanilla instant pudding

Directions

Beat neufchatel cheese, sugar, vanilla and cinnamon with mixer until well blended. Add eggs and egg whites, one at a time, mixing well after each addition. Gradually add 2 cups milk, beating until well blended. Arrange 9 of bread slices in greased 13x9 baking dish. Sprinkle with half the raspberries; top with other 9 bread slices. Pour cheese mixture over bread. Let stand 30 minutes and preheat oven to 350. Bake 40 minutes or until golden brown. Bring 3 cups milk just to boil in saucepan, gradually add dry pudding mix, whisking until well blended. Remove from heat, let stand 5 minutes. Microwave rest of raspberries in bowl for 15-20 seconds or until warm. Cut French Toast into 9 pieces. Serve topped with custard and raspberries.

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