

# Crooked Tree BREADWORKS

## Chocolate Cherry Brioche Stuffed French Toast---2 ways

Espresso Ricotta Filling	Almond Butter & Cherry Preserves
15 oz. ricotta	Naturally Nutty Almond Butter
½ cup powdered sugar	American Spoon Cherry Preserves
2 teaspoons espresso powder	Whipped Cream for garnish

Mix the espresso filling or gather the almond butter and cherry preserves, depending on which you prefer to make. (Or make both!)

### French Toast:

1 loaf Breadworks Chocolate Cherry Brioche  
1/4 cup milk  
1 tsp. vanilla  
¼ tsp. salt  
4 large eggs, beaten  
½ tsp. almond extract  
1 TBSP sugar  
Butter for cooking

Cut the Chocolate Cherry Brioche as thick as you like. Mix up all the other ingredients for the French Toast batter (except the butter) and pour into a shallow baking dish. Lay the Chocolate Cherry Brioche in the egg mixture and turn to let both sides soak it up.

Preheat your griddle or skillet over medium high heat. Add butter and place slices of soaked bread in the butter to cook each side to a golden brown, taking care to get each piece done all the way through the middle. You may need to adjust the heat or cover the skillet to cook it as needed.

Choose your filling and spread it between two pieces of the Chocolate Cherry Brioche French Toast. Top the Espresso Ricotta one with a dusting of powdered sugar. Top the Almond Butter Cherry one with a dollop of fresh whipped cream and a little more cherry preserve, heated up to drizzle over.

Prepare to be lavished with praise and adoration for this blessed breakfast you've just created.

