

# TRIPLE BERRY BAKED FRENCH TOAST

- 1 c Emily G's Triple Berry Jam
- 1 loaf French bread, cut into 1 1/2 inch cubes
- 8 oz package of cream cheese; softened in microwave
- 4 large eggs
- 1 1/2 cups half & half
- 1/2 c milk
- 1 t ground cinnamon
- 1 t vanilla extract
- 1/2 c firmly packed brown sugar

Heat jam in sauce pan until melted. Place 1/2 bread cubes in bottom of a lightly greased 13x9 inch baking dish. Spread cream cheese over bread cubes and drizzle with jam. Top with remaining bread cubes. Whisk together eggs, half & half, milk, cinnamon, and vanilla. Pour over bread mixture and then sprinkle top with brown sugar.

Cover tightly and chill 8-24 hours. Preheat oven 325°F. Bake covered for 20 minutes then uncovered for an additional 10-15 minutes or until bread is golden and mixture is set.

Serve with maple syrup and whipped cream.



EMILY G'S™  
JAM OF LOVE