



BLUEBERRY ELFIN STUFFED FRENCH TOAST



Whole Grain Blueberry Elfin Loaves dipped in French toast batter and pan seared until golden brown, stuffed with cream cheese and strawberries, drizzled with caramel, served with whipped cream and mixed berries. Yield: 4 Servings

Ingredients:

4 Each	Whole Grain Blueberry Elfin Loaves [#431633], Prepared According to Package Directions and Sliced In Half Lengthwise	½ Cup	Whipped Cream Cheese
4 Tbsp.	Butter	Garnish	Caramel Sauce
1 Cup	French Toast Batter, Prepared	Garnish	Whipped Cream
1 Cup	Fresh Strawberries, Sliced	Garnish	Fresh Blackberries, Blueberries, Raspberries
		Garnish	Fresh Mint Sprigs

Directions:

1. Heat a skillet on medium heat.
2. Add butter and let melt to coat the pan.
3. Dip the sliced **Whole Grain Blueberry Elfin Loaves** in the French toast batter and pan sear on each side till golden brown.
4. Fill each **Whole Grain Blueberry Elfin Loaf** sandwich style with sliced strawberries and whipped cream cheese.
5. Place filled **Whole Grain Blueberry Elfin Loaves** on a serving plate.
6. Drizzle with caramel sauce.
7. Pipe some whipped cream next to filled **Whole Grain Blueberry Elfin Loaves** and add blackberries, blueberries and raspberries.
8. Garnish with fresh mint springs.

