Goat Cheese-Stuffed French Toast

Ingredients

**For the Goat Cheese Filling:**
3/4 cup dried cherries, divided
1 cup goat cheese, room temperature
2 tablespoons sugar
2 teaspoons vanilla

**For the French Toast Custard:**
3 eggs
1 teaspoon vanilla
1 tablespoon light brown sugar
2 1/2 cups whole milk
2 tablespoons Frangelico liqueur, optional

**For the French Toast:**
1 Macrina Bakery Brioche Loaf
1/4 cup canola oil
1/2 cup hazelnuts, toasted and coarsely chopped
Powdered sugar and maple syrup for serving

Preparation

*Serves 4*

**Preparing the Goat Cheese Filling:**
1. Place dried cherries in a small bowl and cover with hot water. Let soak for 15 minutes. Drain off excess water and set aside.

2. In a medium bowl, add the goat cheese, 1/2 cup of the cherries, sugar and vanilla. Stir to combine and set aside.

**Preparing the French Toast Custard:**
In another medium bowl, add the eggs, vanilla, brown sugar, milk and Frangelico. Whisk to dissolve the eggs and sugar. Pour the mixture into a shallow baking dish.

**Preparing the French Toast:**
1. Cut eight 3/4-inch thick slices of Brioche.

2. Spread 1/4 cup of filling on top of 4 slices of bread and top with the remaining 4 slices to form 4 stacks. Dredge both sides of each stack in the custard and set aside on a baking sheet.

3. In a large sauté pan over medium heat, warm 2 tablespoons of canola oil. Place 2 of the stacks in the pan and cook until golden brown on both sides. Set the stacks aside on a clean baking sheet in a warm oven until ready to plate. Repeat with the remaining 2 stacks, adding more oil to the pan if needed.

4. Place each French toast stack on a plate and slice each diagonally. Top with a sprinkling of coarsely chopped hazelnuts, the remaining cherries, and a dusting of powdered sugar. Serve with warm maple syrup.