# **Not Your Average French Toast**

(serving size: 1-2 people)

### **French Toast**

2 eggs

1/2 cup of milk (suggest 2%, but any milk will work)

1/3 cup brown or white sugar

2 slices of bread

### **Berry Compote**

1/2 cup of any berry jelly

1 tbsp of brown sugar

2 tsp of water

### **Strawberry Whipped Cream**

1/4 cup strawberry cream cheese

1 cup of heavy cream

1 cup of powdered sugar

1-4 strawberry(s)

Red food dye (optional)

#### **Caramel Sauce**

1 cup brown sugar

1 tsp water

1/2 stick butter

#### Instructions:

## French toast

Mix together milk, eggs, and sugar in a bowl

Dip bread in the bowl, covering full piece of bread

Put it in the buttered or sprayed pan

Chop the bread in pieces and cook

Once browned and chopped, place on plate

## Berry compote

Mix berry jelly into a saucepan on medium to high heat

Add brown sugar and water, stirring until drizzly

## Strawberry Whipped cream

Mix strawberry cream cheese, heavy cream, and powdered sugar (electric mixer preferred)

Add in cut strawberries and mix until it forms into a whipped cream consistency (add 3 drops of red food dye if desired)

## Caramel sauce

Mix brown sugar, melted butter, water in a saucepan

Stir until it forms a drizzly consistency

Notes: