



Stacked French Toast

Ingredients Needed for Stacked French Toast

- 4 slices of Aunt Millie's Cinnamon Swirl Bread
- 2 eggs
- 1 ½ cups milk
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon

Stacked French Toast Filling

- 1 cup heavy whipping cream
- 4 ounces cream cheese, softened
- 1 tablespoon powdered sugar
- 1 tablespoon vanilla paste

Directions for Stacked French Toast

1. Preheat griddle on medium heat.
2. Mix together the eggs, milk, nutmeg and cinnamon. Soak bread slices in the egg mixture for a few seconds.
3. Place on griddle and cook on both sides until golden brown, about 3-5 minutes per side.
4. Meanwhile, place whipping cream, cream cheese, powdered sugar and vanilla together in a large bowl. Mix on slow with an electric mixer, gradually increasing speed until incorporated and mixture is smooth and creamy.
5. Place a finished piece of bread on the plate and alternate with filling and bread. Top with your choice of fruit, nuts, and/or syrup.

