



# Pistachio Cherry Cream Stuffed French Toast

## Serving:

8-10

## Type:

dairy breakfast/ brunch

## Author:

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## Notes:

Salty, creamy, nutty, over-the-top decadence for when the occasion calls for just that.

## Ingredients:

1/4 cup pistachios, shelled and coarsely chopped  
1 challah loaf, cut into 8 slices (2 inches thick)  
1 (8 ounce) package cream cheese, softened

1 (16 ounce) bag frozen cherries, thawed and drained, 2 tablespoons of juice reserved  
3 tablespoons honey  
½ teaspoon salt  
1 cup whole milk  
1 cup heavy whipping cream  
3 large eggs  
1 teaspoon vanilla extract  
3 teaspoons ground cinnamon  
pinch of salt  
unsalted butter for frying

## Directions:

In a small bowl, stir together the cream cheese, thawed cherries with 2 tablespoons cherry juice, honey, salt and pistachios.

Mix until evenly combined and the mixture turns a light violet hue.

Cut a slit down the middle of each challah slice, creating a pocket but not cutting all the way down.

Stuff each challah slice with a hearty amount of filling.

Transfer the stuffed challah onto a baking sheet and place in the fridge or freezer to chill and firm up, about 30 minutes.

Heat a heavy duty skillet or griddle over medium-high heat.

In a shallow dish, whisk together the milk, heavy cream, eggs, vanilla extract, cinnamon, and pinch of salt.

Dip the stuffed challah into the milk/cream mixture turning every so often to allow the bread to soak up the liquid.

Since the slices are pretty thick, make sure they soak up enough liquid.

Add a pat of butter into the skillet and melt around.

Place the soaked french toast, two pieces at a time (depending on the size of your skillet or griddle) and cook for about 3 to 5 minutes on the first side, or until golden and brown all around.

Flip the french toast over and continue to cook for another 3 minutes.

Keep the finished toast on a baking sheet in a 250 F oven while you cook the rest. Serve with a dusting of powdered sugar, a sprinkling of chopped pistachios and a of course maple syrup. Enjoy right away!