

Strawberry cheesecake french toast

20m prep | 20m cook | 4 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

8 Ingredients

- 3 eggs
- 1/4 cup milk
- 1/2 cup pouring cream
- 250g strawberries, hulled, coarsely chopped
- 1/4 cup caster sugar
- 200g brioche loaf
- 30g unsalted butter, chopped
- 125g spreadable cream cheese

5 Method Steps

- **Step 1** Combine cream cheese, 1 tbs caster sugar and one-third of the strawberries in a bowl. Cut brioche into 8 slices. Spread half the slices with the mixture, leaving a 1cm border around edges. Top with remaining brioche slices.
- **Step 2** Combine remaining caster sugar and strawberries with 125ml (1/2 cup) water in a small saucepan. Stir over medium heat for about 10 minutes or until sugar has melted and strawberries break down and form a sauce. Remove from heat. Set aside to cool slightly.
- **Step 3** Meanwhile, whisk together eggs, milk and cream in a large bowl. Place brioche sandwiches in a shallow baking dish large enough to hold them in a single layer. Pour egg mixture over sandwiches. Set aside for about 2 minutes to soak. Carefully turn over sandwiches and soak for a further 2 minutes or until the mixture is absorbed.
- **Step 4** Melt half the butter in a large non-stick frying pan over medium heat until bubbling. Cook sandwiches, in 2 batches, for 2-3 minutes each side or until golden brown. Keep warm. Repeat with remaining butter and sandwiches.
- **Step 5** Slice the sandwiches and serve with strawberry sauce and a dusting of icing sugar, if you like.

RECIPE NOTES

Use an egg flip or slotted turner to lift and flip the sandwiches easily.

Image by Brett Stevens
