



Almond Apricot French Toast

- Ingredients:
- 4 slices Challah Egg Bread
- 3 eggs
- Dash of cinnamon
- Dash of nutmeg
- 1 Tbsp. custard powder
- $\frac{3}{4}$ cup milk
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- Filling:
- 3 Tbsp. cream cheese
- 1 Tbsp. apricot jam
- 1 tsp. Almond Accents Honey Roasted Flavored Sliced Almonds
- 1 drop almond extract
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- Topping:
- Almond Accents® Honey Roasted Flavored Sliced Almonds
- Apricot Syrup



Preparation Time : 30 minutes

Make a pocket in bread slices by slicing again, but not all the way through. Combine eggs, cinnamon, nutmeg, custard powder and milk, beating well with a wire whisk. Set aside. Combine the cream cheese, jam, slivered almonds and almond extract. Stir. Stuff the pocket of the Challah bread with the cream cheese mixture. Dip stuffed bread in the egg mixture. Grill on a hot griddle. Top with Almond Accents and apricot syrup.

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