

## **Carol's Stuffed French Toast with Warm Orange Apricot Sauce**

### **Ingredients :**

Any cinnamon or cinnamon raisin bread

1/2 c cream cheese whipped or regular (or mascarpone)

Powdered sugar

1 jar apricot preserves

1/2 C orange juice

4 eggs

2 C heavy cream

1 tablespoon of brandy or Gran Mariner

- Combine cream cheese with sugar to taste, spread between 2 pieces of bread and set aside. (Make 4 "sandwiches" )
- Whisk eggs with cream and brandy until well combined
- Dip bread in mixture until soaked and transfer to frying pan, cooking as you would regular french toast
- Combine 12oz jar apricot preserves with OJ and microwave 30+ seconds until warm and melted. Stir to make a little thinner sauce.
- Transfer french toast to a plate, spoon sauce generously and place in a warm oven (200 degrees) to keep warm until serving