

## Old Town Stuffed French Toast

inspired by Cooks Country Magazine

adapted by Steve Hiatt, Bottger Mansion of Old Town

Serves 4

1/4 c. piñions (pinenuts), toasted

4 oz. cream cheese, softened

1 T. sugar

3 T. Mick's Peppouri Red Hot Pepper Jelly ([www.micks.com](http://www.micks.com))

1 large egg

1 c. cold water

1/2 c. flour

1 tsp. vanilla

8 slices of good quality white sandwich bread

4 T. unsalted butter

powdered sugar for dusting

maple syrup



Place piñions on baking sheet in a cold oven. Turn on oven to 350 degrees. Check nuts after 5 minutes and every minute or so after that, just until nuts are very lightly toasted—be careful not to burn them. Remove from oven and take them off the baking sheet immediately to stop toasting; let cool.

In a small bowl, mix cream cheese with red pepper jelly, sugar and piñions. Spread cream cheese mixture on half of bread slices. Top with remaining bread slices; set aside.

Combine egg, cold water, flour and vanilla in a shallow pie plate. Melt 2 tablespoons of butter in a large nonstick skillet or griddle. Dip both sides of 2 sandwiches in batter and place in skillet. Cook until deep golden brown on both sides, about 3 minutes per side. Repeat with remaining butter and bread.

To serve, cut each French toast sandwich diagonally in half and place on plate; dust with powdered sugar. Serve with maple syrup.

Recipe shared by the Bottger Mansion of Old Town, Albuquerque, New Mexico

110 San Felipe NW, Albuquerque, NM 87104 (505) 243-3639

[www.bottger.com](http://www.bottger.com)