

# Mascarpone and Strawberry-Stuffed French Toast

## Ingredients:

- 8 slices thick-cut brioche or challah bread
- ½ cup mascarpone
- ¼ cup Strawberry jam or Preserves
- 4 large eggs
- 1 cup 2% or whole milk
- ¼ tsp. almond extract
- 2 tsp. ground cinnamon
- Unsalted butter, for frying
- Pure maple syrup, whipped cream, and fresh raspberries, for serving, optional

## Directions:

1. Spread 2 tablespoons of mascarpone on one slice of bread. Spread 1 tablespoon of jam over the cheese. Top with another slice of brioche to make a sandwich. Repeat with the remaining slices of bread, mascarpone, and jam.
2. In a medium bowl or shallow dish large enough to hold a slice of bread, combine the eggs, milk, almond extract, and cinnamon. Whisk to blend.
3. Heat a large skillet over medium-low heat. Sprinkle a few drops of water into the pan-the skillet is hot enough when the water dances across the surface. Melt a few pats of butter in the skillet. Dip one sandwich into the egg mixture, covering both sides, then add it to the pan. Cook until deeply golden, flip, and cook until deeply golden on the other side. Repeat with the remaining sandwiches.
4. Serve hot with maple syrup, whipped cream, and Strawberries , if desired.

## **Toasted Walnut and Dried Cranberry Goat Cheese Log**

### **Ingredients:**

½ cup toasted walnuts, chopped fine  
½ cup dried cranberries, chopped fine  
½ tsp. chopped fresh thyme leaves  
Two 4.5-ounce goat cheese logs

### **Directions:**

1. Combine the walnuts, cranberries, and thyme on parchment paper or in a pie plate. Working one at a time, roll the goat cheese logs in the mixture, pressing gently to make sure the nuts and fruit stick to the cheese.
2. Wrap the logs tightly in plastic wrap and chill until ready to serve. These may be prepared up to 5 days in advance.

# Gingered Lemon Cheese Ball

## Ingredients:

2 packages (8 ounces each) cream cheese, softened

½ cup butter, softened

1/3 cup sugar

3 tbsp. light brown sugar

3 tbsp. grated lemon zest

2 tbsp. lemon juice

1 tsp. vanilla extract

10 gingersnap cookies, crushed

Assorted sliced fresh fruit and graham crackers

## Directions:

1. In a large bowl, beat the cream cheese, butter and sugars until smooth. Stir in lemon zest, juice and vanilla. Shape into two balls. Cover and refrigerate for at least 4 hours.
2. Just before serving, place gingersnap crumbs in a shallow bowl. Roll in crumbs. Serve with fruit and crackers.