

Doc's Creamy Peach-Filled French Toast

**From Buffalo Tavern Bed and Breakfast, West Jefferson, NC
Doc Adams, Innkeeper**

Make a loaf of French bread the day before. You can also use French bread from the supermarket.

The night before you plan to serve the French Toast, slice the French bread into 6 solid slices. Put the six slices of bread, halved, in the pan. Keep the other half of each slice next to the one placed in the pan as the bottom slice.

Mix the following:

1 8 oz. package of cream cheese

¼ cup of honey

1 small package of pecans

½ can of peach pie filling (the remaining half-warmed-- will be placed on top of each piece of French toast in the morning upon serving to guests)

Chop the ingredients until creamy.

Spoon this mixture onto the six bottom slices of bread.

Cover the bread with the other half of each slice. Secure each with a toothpick. Set aside.

Mix the following:

6 eggs

2 cups milk

1 t. vanilla

½ t. nutmeg

½ t. cinnamon

Spoon the egg mixture over the bread without making it so moist that it falls apart. Put the remaining mixture at the bottom of the pan. Cover the pan with aluminum foil and put in the refrigerator overnight.

In the morning, take out the pan and put the French Toast into a new parchment-paper covered pan with Pam. Just before putting it into the oven, mix ½ stick of butter and 1/3 cup of brown sugar together and microwave. Paint that mixture over the top of the French toast.

Put in the oven and bake uncovered at 350 for 40 minutes. Makes 6 servings.

Serve by putting a tablespoon of the remaining warm peaches over the top!

No syrup needed!!!