



## *Duck Bacon and Brie Cheese Stuffed French Toast*

Recipe courtesy of Chef Ben Vaughn on behalf of Maple Leaf Farms

Prep time: 10 minutes

Cook time: 20 minutes

Servings: 4

- Butter, for coating pan
- 4 large eggs
- dash of salt
- 2 tablespoons sugar
- 1/2 cup milk
- 1/2 teaspoon vanilla extract
- 1 ounce bourbon
- 8 slices day-old sourdough bread
- 8 ounces Brie cheese
- 12 slices Maple Leaf Farms Duck Bacon, cooked crispy
- 8 tablespoons melted butter, for topping
- maple syrup, for topping
- powdered sugar, for topping

Heat oven to 375 F. Butter baking sheet well.

In small bowl, beat eggs with salt, sugar, milk, vanilla and bourbon. Pour into flat-bottomed dish.

Submerge all bread slices in dish to soak up some of egg mixture. Work in batches, if necessary. Turn with spatula and soak other side. Do not soak too long or bread will be too saturated and difficult to handle. Gently transfer four soaked bread slices to prepared baking sheet.

Place 2 ounces cheese on each slice. Add three slices crispy bacon on top of each cheese portion.

Top with another soaked bread slice. Press filled bread together firmly.

Place baking sheet in oven; bake 15-20 minutes, turning after 8-10 minutes to brown both sides.

Serve immediately with melted butter, maple syrup and powdered sugar.

Source: Maple Leaf Farms

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