

Red Bean Paste Stuffed French Toast

<http://cakebatterandbowl.com>

Ingredients:

- 1/2 cup red bean paste (from a 17 ounce can)
- 1/4 cup mascarpone cheese
- 4 thick slices challah bread (I used 6 ounces total, each slice was 3/4"-1" thick)
- 1/2 cup milk
- 2 eggs
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon vanilla extract
- 1 tablespoon butter
- 1/4 cup maple syrup

Directions:

Place red bean paste and mascarpone cheese in a small bowl and mix until smooth. Evenly spread mixture on two slices of challah bread and place the other two slices of bread on top to make two sandwiches.

Whisk milk and eggs together in a shallow dish and dip the sandwiches in the egg mixture on each side. Heat 1/2 tablespoon butter over medium heat in a large nonstick skillet. Place one soaked sandwich in the pan and fry until golden brown on both sides, about 5 minutes. Repeat with remaining sandwich and butter. Makes 2 large servings.