**Peaches and Cream Stuffed French Toast**

**Ingredients**

**Oatmeal Pecan Topping**

8 tablespoons of softened Challenge butter (one stick), divided

¼ cup of quick oats

¼ cup of flour

½ cup of brown sugar

¼ cup of finely diced pecans

1 teaspoon of cinnamon

**Peaches and Cream Filling**

8 ounces of Challenge Cream Cheese, softened

½ cup of sugar

1 teaspoon of vanilla

1 cup of diced peaches (can used frozen or canned if fresh is not available)

**French Toast**

27 slices of sandwich style sliced bread

4 eggs

1 cup of half and half

¼ teaspoon of salt

3 tablespoons of sugar

2 teaspoons of vanilla

**Directions**

Preheat oven to 400 degrees.

In a small mixing bowl combine 6 tablespoons of butter, oats, flour, brown sugar, pecans and cinnamon until well combined. Set aside until needed.

To create the filling, whisk together cream cheese, sugar and vanilla until smooth and creamy in a medium mixing bowl. Gently stir in peaches.

With a pastry brush, brush the sides and bottom of a muffin tin with the softened butter. You will need a pan that has 18 cupcake wells or you can use two standard cupcake pans, only using eighteen of the wells. In a medium bowl, whisk together eggs, half and half, salt, sugar and vanilla. Using a 3 ½ inch round cookie cutter, cut out 18 circles from 18 of the bread slices. Using a 2 ½ inch circle cutter, cut two circles from the remaining nine slices of bread to create 18 small circles. Dip each of the 3 ½ inch circles into the egg mixture. Push each circle into cupcake pan. Gently pat into bottom and up the sides of each cupcake well. Fill each well with Peaches and Cream Filling. Dip the remaining small circles into egg mixture and place on top, pressing down to seal. Top each with a small mound of the Oatmeal Pecan Topping.

Bake in oven for 25 minutes or until tops are brown and bread is cooked through. Remove and let cool for at least 5 minutes to set filling. Gently remove from pan and serve!

Creates 18 servings