

Cinnamon-Raisin French Toast with Peaches, Blackberries and Strawberry-Mango Syrup

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

French Toast:

2 whole eggs
2 egg yolks
½ cup granulated sugar
½ teaspoon vanilla extract
1 cup milk
4 1-inch slices of cinnamon-
raisin bread
1/3 cup powder sugar

Fruit Topping:

3 peaches pit removed and cut
into 8 pieces
¾ cup of blackberries
½ cup strawberry-mango salsa
½ cup honey
4 tbsp unsalted butter
3 tbsp unsalted butter

For the French toast: In a bowl beat together the eggs, sugar, vanilla and the orange zest. Add the milk and whisk until combined. Soak each piece of bread in the mixture for 2 minutes and remove with a slotted spoon and place on a platter. Using a fine strainer, sift the powder sugar over the top of each piece evenly. Melt the butter in a non-stick pan over medium heat. Add the bread sugar side down and cook for at least five minutes just until the bread browns. At the same time sift the powder sugar evenly over the tops and then turn and brown the other side. When browned remove from the pan and place on a platter and keep warm in a low oven.

For the fruit: Wipe the pan that you just used for the bread and add the butter and melt on medium heat. While the butter is melting add the peaches and cook for about 3 minutes then add the blackberries, strawberry-mango salsa and honey. Just warm everything together about 4 minutes.

To complete: Place the French in the middle of a plate and add some of the fruit on top. Repeat with the other plates and drizzle the left over juices around the toast. Sift a little more powder sugar on top.

