





BACON, APPLE & CHEDDAR FRENCH TOAST

Grilled honey & oatmeal bread, stuffed with applewood smoked bacon, sharp cheddar and tart apples. Serve with warm bourbon & nutmeg maple syrup.

Yield: 6 servings

INGREDIENTS

2 Each	 HONEY OATMEAL BREAD DOUGH (03164)
12 Slice	Applewood Smoked Bacon, Crispy
12 Slice	Sharp cheddar cheese
2 Each	Tart Apples
2 C	 RICH N EASY FRENCH TOAST BATTER (14008)
4 tbsp.	Butter
1 1/2 C	Pure maple syrup
1 fl.oz.	Bourbon
1 Pinch	Nutmeg



DIRECTIONS

1. Thaw bread dough covered with film wrap in refrigerator over night. Cut each piece of dough in half lengthwise. Cover the dough again, and allow it to proof at room temperature until doubled in size. Bake the bread according to the case instructions. Remove the bread from the oven, and allow it to cool to room temperature.
2. Slice the baked bread loaves into 3 - inch sections. Slice each section in half, but not all the way through, leaving a "hinge." Fill each pocket in each bread section with the cooked bacon, and slices of cheddar. Cut each apple into thin slices, and put the apple slices also into each bread pocket.
3. Pour the French toast batter into a shallow pan or dish, and place the stuffed bread sections into the batter to soak for 2 - 3 minutes, on each side.
4. Grill the French toast in the butter for 3 - 4 minutes per side until browned and the cheddar cheese has melted.
5. Warm the maple syrup on the stove or in the microwave. Stir the bourbon and nutmeg into the syrup. Serve French toast drizzled with the bourbon syrup.