

# French Toast with Peaches

So you've bought those delicious Colorado peaches from our Garden Centers. Here's an amazing recipe your family will love. Breakfast will never be the same!

## INGREDIENTS:

For the Caramelized Peaches:

- 1/2 cup/100 g sugar
- 3 tablespoons/45 g butter
- 2 peaches, pitted, each cut into 8 wedges

For the French Toast:

- 6 large eggs
- Four 1/2-inch-/about 1-cm-thick slices brioche bread
- 2 tablespoons/30 g butter
- 1/4 cup/50 sugar
- 2 teaspoons/5 g ground cinnamon
- 1/3 cup/80 g Whipped Cream

## PREPARATION:

To prepare the caramelized peaches:

1. Place a large sauté pan over medium heat. Sprinkle the sugar evenly over the pan and cook without stirring for about 5 minutes or until the sugar melts and slowly begins to caramelize.
2. Add the peaches and butter and sauté for 2 to 5 minutes depending on the ripeness of the peaches or until the caramel melts and the peaches are just heated through and tender.

### To prepare the French toast:

1. Using a fork, beat the eggs in a 13x9-inch/33x23-cm baking dish to blend. Place the slices of brioche in the eggs. Let stand for 5 minutes or until the eggs are absorbed, turning the brioche slices once.
2. Melt the butter on a heavy large griddle pan over medium heat. Add the brioche slices to the hot pan and cook for about 2 minutes per side or until golden brown on the outside and heated through.
3. Meanwhile, stir the sugar and cinnamon on a large plate or pie dish. Transfer the French toast to a cutting board and cut the French toast diagonally in half. Immediately place the hot French toast in the cinnamon-sugar and turn to coat completely.

Divide the French toast among 4 serving plates. Spoon the peaches over the French toast, and drizzle the caramel sauce from the pan over the peaches and around the French toast. Spoon a dollop of whipped cream atop each and serve immediately.