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Strawberry Stuffed French Toast

- 1 Cup sliced strawberries
- 1/2 Tsp. lemon juice
- 1/2 Tsp. lemon zest
- 4 Tbsp. sugar
- 4 1" thick slices of French bread
- 1 Cup low fat milk
- 2 Tsp. vanilla extract
- 1/4 Tsp. baking powder
- 4 Egg whites
- 2 Eggs
- 3 Tsp. butter
- Fresh strawberries
- Strawberry or maple syrup

- 1) Pre-heat oven to 400 degrees. Mix together the 1 cup of strawberries, the lemon juice and zest and 2 T sugar. Set aside. Cut bread slices in half and cut a slit in each slice to form a pocket.
- 2) Stuff with strawberries, secure with toothpicks. Place slices in a 13" X 9" greased or buttered baking dish. In a saucepan, combine milk, sugar, vanilla, baking powder and eggs. Mix well.
- 3) Pour over stuffed bread, turning to coat.
- 4) Chill for 30-60 minutes, turning bread pieces occasionally. Grease another 13" X 9" inch baking pan.
- 5) Move bread pieces to this second pan and bake for 3-6 minutes on each side.
- 6) Serve warm with syrup and additional strawberries.

Makes 4 Servings