

Inselhaus French Toast

3 eggs

6 tablespoons peach or apricot preserves

$\frac{3}{4}$ cup cream or half & half

6 slices french bread cut into $\frac{1}{2}$ inch

$\frac{1}{2}$ cup peach preserve

$\frac{1}{2}$ butter softened

1. Beat eggs and 6 tablespoons preserves until blended.
2. Add cream and blend
3. Place single layer of bread slices in a 11x17 baking dish and pour egg mixture over bread. Cover and refrigerate for a few hours or overnight, until most of the liquid is absorbed
4. In the morning, melt remaining butter in large skillet. Add bread slices and cook over medium heat until browned.
5. Remove and keep warm

Serve French Toast with 1 Tablespoon of Peach Butter

1. In small bowl, beat $\frac{1}{2}$ cup preserves and 4 tablespoon butter with electric mixer until fluffy
2. serve the toast with fresh fruits according to the season