



MASCARPONE AND STRAWBERRY-STUFFED FRENCH TOAST

By: Simply Creative Chef Rob Scott

INGREDIENTS:

- 8 slices thick-cut brioche or challah bread
- ½ cup mascarpone
- ¼ cup Strawberry jam or Preserves
- 4 large eggs
- 1 cup 2% or whole milk
- ¼ tsp. almond extract
- 2 tsp. ground cinnamon
- Unsalted butter, for frying

Pure maple syrup, whipped cream, and fresh raspberries, for serving, optional

DIRECTIONS:

- Spread 2 tablespoons of mascarpone on one slice of bread. Spread 1 tablespoon of jam over the cheese. Top with another slice of brioche to make a sandwich. Repeat with the remaining slices of bread, mascarpone, and jam.
- In a medium bowl or shallow dish large enough to hold a slice of bread, combine the eggs, milk, almond extract, and cinnamon. Whisk to blend.

MASCARPONE AND STRAWBERRY-STUFFED FRENCH TOAST continued

DIRECTIONS:

- Heat a large skillet over medium-low heat. Sprinkle a few drops of water into the pan-the skillet is hot enough when the water dances across the surface. Melt a few pats of butter in the skillet. Dip one sandwich into the egg mixture, covering both sides, then add it to the pan. Cook until deeply golden, flip, and cook until deeply golden on the other side. Repeat with the remaining sandwiches.
 - Serve hot with maple syrup, whipped cream, and Strawberries , if desired.
-



BLUEBERRY SCONES WITH A SWEET ORANGE DRIZZLE

By: Simply Creative Chef Rob Scott

INGREDIENTS:

2 cups unbleached flour, plus more for rolling berries
1 tablespoon baking powder
1 teaspoon salt
1/3 cup sugar
1/4 cup unsalted butter, chilled and cut into chunks
3/4 cup buttermilk
1 egg
1 pint fresh blueberries

Orange Drizzle:

2 tablespoons unsalted butter
2 cups confectioners' sugar
2 oranges, juiced and zested

YIELDS 6-12 SCONES

DIRECTIONS:

- Preheat oven to 400 degrees F
- In a large bowl, stir together flour, baking powder, salt, and sugar and mix thoroughly
- Cut in butter using 2 forks or a pastry blender to resemble coarse crumbs
- In another bowl, mix buttermilk and egg together and then add to the flour mixture – mix just to incorporate and do not overwork the dough
- Roll blueberries in flour to coat – this will help prevent the fruit from sinking to the bottom of the scone when baked
- Fold the blueberries into the batter, being careful not to bruise

BLUEBERRY SCONES WITH A SWEET ORANGE DRIZZLE

continued

DIRECTIONS:

- Drop large tablespoons of batter on a cookie sheet with parchment paper
 - Bake for 15-20 minutes until brown
 - Cool before applying the orange glaze
 - To prepare the orange drizzle: combine butter, sugar, orange zest, and juice over a double boiler
 - Cook until butter and sugar are melted and mixture has thickened
 - Remove from heat and beat until smooth and slightly cool
 - Drizzle or brush on top of scones and let drizzle get hazy and hardened
-