



THE ingles TABLE

with Susan Murry
French Toast Carolina Style

Shopping List

- Six slices of Pepperidge Farm white bread/ person
- Mascarpone Cheese
- Lemon Curd
- 1 egg/person
- 1 tbl milk/person
- 1 tsp sugar/person
- ¼ tsp vanilla/person
- Canola Oil
- Blueberry Compote

Cooking Instructions

1) Cut slices of bread into rounds. You can use a glass if you don't have a cookie cutter. Spread thinly with a mixture of mascarpone and lemon curd.

2) Whisk together eggs, milk sugar and cinnamon.

3) Soak French toast in egg mixture.

4) Heat a ¼ inch of canola oil in frying pan over medium heat. Fry French toast sandwiches for a minute or two on each side until golden.

5) Top with blueberry compote.



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