

Mount Holly Farmers Market-Chef Erin Denison
Are You Spicy or Sweet?

Baked Cream Cheese French Toast

Serves 12

Ingredients

- 1 (12-14 ounce) loaf french bread, sourdough bread, or challah
- 8 oz. block cream cheese, softened to room temperature*
- 2 Tablespoons confectioners' sugar
- 3 teaspoons pure vanilla extract, divided
- 8 large eggs
- 2 ¼ cup whole milk
- ¾ teaspoon ground cinnamon
- 2/3 cup packed light brown sugar

Directions: Grease a 9×13 inch or any 3-4 quart oven-safe dish with unsalted butter. Cut the bread into cubes, about 1 inch in size. Spread half of the cubes into the prepared baking pan. Using a mixer fitted with a whisk attachment, beat the room temperature cream cheese on medium speed until completely smooth. Beat in the confectioners' sugar and 1/4 teaspoon vanilla extract until combined. Drop random spoonfuls of cream cheese mixture on top of the bread. Layer the remaining bread cubes on top of cream cheese. Set aside. In a large bowl, whisk the eggs, milk, cinnamon, brown sugar, and remaining vanilla together until no brown sugar lumps remain. Pour evenly over the bread. Cover the pan tightly with and refrigerate for at least 3-4 hours and up to 24 hours.

Preheat oven to 350°F. Remove pan from the refrigerator and bake uncovered for 45 minutes or until golden brown on top. Serve with vanilla maple strawberry creme sauce (recipe below), maple syrup or dust with confectioners' sugar. Serve warm.

Vanilla Maple Cream Sauce

Serves 4

Ingredients

- ¾ cup pure maple syrup
- ¾ cup heavy whipping cream
- 1 teaspoon pure vanilla extract
- 2 tablespoons butter

Directions: Combine the maple syrup, cream, and butter in a medium saucepan placed over medium-high heat. Stir and bring to a boil. Reduce the heat to medium low and continue boiling, occasionally stirring, for 5 minutes. Lower the heat if the mixture looks like it may boil over. Cook until the sauce thickens and coats back of a spoon. *Optional additions: Add in diced fresh fruit and berries or pecans

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Eggs in Purgatory

Serves 4

Ingredients

2 tablespoons extra-virgin olive oil, more for drizzling
2 large cloves garlic, thinly sliced
28 oz. diced tomatoes (canned or fresh, San Marzano recommended)
½ teaspoon sea salt, more to taste
¼ teaspoon black pepper
Pinch of red pepper flakes, more to taste and for serving
1 large sprig fresh basil, rough chop
2 tablespoons grated Parmesan, more for serving
1 tablespoon unsalted butter, more to taste
6 eggs
Small handful chopped basil or parsley, for garnish

Directions: In a large skillet with a lid, heat oil over medium heat. Add the garlic and red pepper flakes and cook just until the garlic turns golden brown at the edges, about 1 minute. Stir in tomatoes, salt, pepper and basil, and turn the heat to medium low. Simmer, squashing tomato with a spoon or a potato masher, until the tomatoes break down and thicken into a sauce, about 15 minutes. Stir in parmesan, butter, salt and red pepper flakes to taste. Using the back of a spoon, make 6 divots into the tomato sauce, then crack an egg into each divot. Cover the pan and let cook until the eggs are set to taste, about 2 to 3 minutes for a runny yolk.. If the pan is not covered, the eggs won't cook. Spoon into bowls and serve topped with a sprinkle of parmesan and fresh cut ribbons (basil/chives best).