Apricot Conserve-Stuffed Croissant French Toast

MAKES 6 SERVINGS

Market Apricot Almond Conserves

Country Living Fruit Market Peach Topping

6 croissants, preferably day-old
4 eggs
3/4 cup half-and-half
1/4 cup sugar
1/2 teaspoon grated nutmeg
2 tablespoons butter
2/3 cup Country Living Fruit
1 tablespoon confectioner's sugar

Lay the 6 croissants on the cutting board. Working from the inside, cut a 3-inch wide pocket into each croissant. Divide the Apricot Almond Conserves among the croissants, filling each pocket to the brim and then propping them up to let the conserve fall into the pocket.

Whisk together the eggs, half and half, sugar and nutmeg.

Marinate the croissants in the egg mixture at least 10 minutes, turning to coat.

Heat a large skillet over medium heat and add the butter. When it foams, add the croissants, top side down. Cook until golden brown on each side. Dust with the confectioner's sugar and serve with the Country Living Fruit Market Peach Topping.

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