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## Raspberry-Stuffed French Toast with Custard Sauce

**Prep Time:** 15 min  
**Total Time:** 1 hr 25 min  
**Makes:** 9 servings, one piece each

- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, softened
- 1/2 cup sugar
- 2 tsp. vanilla
- 1 tsp. ground cinnamon
- 2 eggs plus 2 egg whites
- 5 cups fat-free milk, divided
- 1 loaf (1 lb./24 inches) French baguette, ends trimmed, cut into 18 slices, divided
- 1 pkg. (12 oz.) frozen unsweetened raspberries, divided
- 1 pkg. (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling



**BEAT** Neufchatel cheese, sugar, vanilla and cinnamon with electric mixer until well blended. Add eggs and egg whites, one at a time, mixing well after each addition. Gradually add 2 cups of the milk, beating until well blended.

**ARRANGE** 9 of the bread slices in greased 13x9-inch baking dish. Sprinkle with half of the raspberries; top with remaining bread slices. Pour Neufchatel cheese mixture over bread. Let stand 30 min. Preheat oven to 350° F.

**BAKE** 40 min. or until golden brown. Meanwhile, bring remaining 3 cups milk just to boil in saucepan; gradually add dry pudding mix, whisking until well blended. Remove from heat; let stand 5 min. Microwave remaining raspberries in small microwavable bowl on HIGH 15 to 20 sec. or until warm. Serve topped with the custard sauce and raspberries.

### Kraft Kitchens Tips

**Make Ahead**

Assemble casserole as directed. Cover and refrigerate several hours or overnight. When ready to serve, bake, uncovered, at 350° F for 40 to 45 min. or until golden brown. Meanwhile, prepare custard sauce. Serve as directed.

**Printer Friendly**

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**Average Rating** ★★★★★ (30)

**Nutrition Information**  
(per serving)



Calories	340	Total fat	5 g
Saturated fat	2.5 g	Cholesterol	60 mg
Sodium	570 mg	Carbohydrate	61 g
Dietary fiber	3 g	Sugars	28 g
Protein	13 g	Vitamin A	10 %DV
Calcium	20 %DV	Vitamin C	4 %DV
		Iron	15 %DV

Healthy Living Information  
 Low Fat  
 Low Calorie  
 Good source of vitamin A or C  
 Generally Nutritious  
 Diet Exchange  
 4 Starch, 1/2 Fat

Nutrition Bonus  
 Delight your guests with this delicious low-fat brunch dish.