

# Chocolate Stuffed French Toast with Chile-Spiked Cane Syrup

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1	cup	cane syrup
1	tablespoon	red pepper flakes
4		sliced ciabatta - 1" thick
4	tablespoons	dulche de leche or 2 thin slices of gjetost
1 1/2	ounces	dark chocolate - 1" pieces
2		egg
1/2	cup	milk
3	tablespoons	butter

In a small saucepan over medium-low heat, warm the cane syrup with the red pepper flakes. Bring to a simmer and set aside.

Preheat oven to 400. Cut a deep pocket into each slice of bread, slicing lengthwise about 2/3 of the way through, making a pocket. Cut each gjetost into 6 pieces. Slide 2 pieces, chocolate and 1 more gjetost into each pocket.

In a small bowl, combine eggs and milk and beat until smooth. Heat a 12 inch ovenproof skillet over medium heat. Melt butter in skillet, when it sizzles, it is ready. Dip bread into batter, turning to coat both sides. Fry the bread 4-5 minutes, then flip each piece and place on oven for 5 minutes.

Top 2 slices with 1/4 cup syrup.