





# Ingredients

- 1 ounce bread french
  4 large egg whites
  2 large eggs
  6 servings lemon zest
  8 ounce cream cheese reduced-fat
  2.5 cups milk 1% low-fat
  - 0.3 cup powdered sugar sifted
  - 6 servings strawberry-vin santo sauce

0.3 cup sugar

0.5 teaspoon vanilla extract

# Equipment

bowl frying pan whisk

## Directions

Cut a horizontal slit through bottom crust of each slice of bread to form a pocket.
Combine powdered sugar and cream cheese; stir well.
Spread mixture evenly into pockets of bread.
Place 6 bread slices in each of two large, shallow baking dishes; set aside.
Combine milk, sugar, vanilla extract, egg whites, and eggs in a bowl; beat well with a wire whisk.
Pour milk mixture evenly over bread slices. Cover and chill 1 hour or until liquid is absorbed.
Coat a large nonstick skillet with cooking spray, and place over medium heat until hot. Arrange half of bread slices in skillet, and cook 3 minutes. Turn bread over, and cook 3 minutes or until browned; remove from skillet. Repeat procedure with the remaining bread slices.
Serve with Strawberry Sauce, and garnish with Candied Lemon Rind.
Nutrition Facts
PROTEIN 13.73% 🗾 FAT 23.44% 📒 CARBS 62.83%

### **Properties**

Glycemic Index:21.46, Glycemic Load:8.96, Inflammation Score:-4, Nutrition Score:8.7795652047448%

#### Nutrients (% of daily need)

Calories: 326.28kcal (16.31%), Fat: 8.63g (13.27%), Saturated Fat: 4.55g (28.47%), Carbohydrates: 52.03g (17.34%), Net Carbohydrates: 51.55g (18.75%), Sugar: 34.01g (37.79%), Cholesterol: 87.33mg (29.11%), Sodium: 264.82mg

(11.51%), Alcohol: 0.11g (100%), Alcohol %: 0.06% (100%), Protein: 11.37g (22.75%), Vitamin B2: 0.4mg (23.82%), Selenium: 14.86µg (21.22%), Phosphorus: 203.08mg (20.31%), Calcium: 199.37mg (19.94%), Vitamin B12: 1.12µg (18.6%), Vitamin B5: 1.03mg (10.29%), Vitamin D: 1.53µg (10.19%), Vitamin A: 498.42IU (9.97%), Potassium: 335.75mg (9.59%), Vitamin B1: 0.1mg (6.83%), Manganese: 0.14mg (6.77%), Vitamin C: 5.47mg (6.63%), Zinc: 0.93mg (6.23%), Folate: 24.18µg (6.05%), Vitamin B6: 0.12mg (5.78%), Magnesium: 22.77mg (5.69%), Iron: 0.66mg (3.67%), Vitamin B3: 0.52mg (2.61%), Copper: 0.05mg (2.54%), Vitamin E: 0.34mg (2.29%), Fiber: 0.48g (1.9%), Vitamin K: 1.06µg (1.01%)