

## Raspberry Parfait French Toast

- 1 Lb Blueberries
- 1 Lb Strawberries
- 2 8oz Cream Cheese
- 1 ½ 13oz Jett Puffed Marshmallow Cream (Kraft)
- 3 Ice Cream Scoops Raspberry Sorbet
- 1 Dz Eggs
- 1 Cup Plain Yogurt
- 1 Loaf Sara Lee Texas Toast
- 2 Cubes Margarine

In large mixing bowl, mix marshmallow cream and cream cheese together until creamy. Add yogurt and sorbet and continue to mix until creamy. Place on double boiler on stove on low heat. This is to keep cream warm (double boiler prevents it from burning). Slice strawberries up and mix together with blueberries in mixing bowl. Sprinkle small amount of sugar over top and stir up. Mix eggs in mixing bowl. Set electric skillet to 350° and melt margarine on it. Soak bread slices in egg and place on skillet. Cook both sides to golden brown. Place one slice on plate and put small amount of creamy sauce on top. Put approximately ¼ cup fruit on top. Place second slice of bread on top and repeat the sauce and fruit (using ½ cup fruit). Top with slice of fresh mint and small flower (pansy).