

## **Strawberry Moonshine French Toast Topped With Pistachio Lime Cream**

**Prep Time** – 30 to 40 minutes

**Cook Time** – about 12 minutes

**Total** – 42 to 52 minutes

**Servings** - 3

### **Ingredients For Fresh Strawberry Topping**

3 cups fresh strawberries, sliced

3 tablespoons strawberry moonshine (I used Midnight Moon)

2 tablespoons sugar

### **Ingredients For Pistachio Lime Cream**

8 ounces mascarpone cream, softened

2 tablespoons powdered sugar

2 teaspoons lime zest

1 teaspoon fresh lime juice

1/2 cup pistachios, ground to paste plus some whole nuts for garnishing

### **Ingredients For Cream Custard**

2 eggs

1/4 cup heavy cream

1 teaspoon vanilla

1/2 cup Tequila Rose strawberry cream liqueur

pinch of salt

1 tablespoon of butter

6 slices Pepperidge Farm strawberry bread (leave on the counter to dry out while you prepare everything)

powdered sugar to sprinkle on top (optional)

### **Directions For Strawberries**

Mix all ingredients in a bowl and allow to marinate while you make everything else.

### **Directions For Pistachio Lime Cream**

Stir first four ingredients together. Then blend in pistachio paste. Set aside.

### **Directions For Cream Custard**

Whisk first five ingredients into a bowl. Heat skillet over medium heat. Add butter. Dunk each slice of bread into the cream, making sure both sides are well coated. Place into the skillet and cook until golden brown on each side, about five or six minutes per side.

Top with the strawberries and a delectable dollop of pistachio lime cream. For a pretty final touch, sprinkle some whole pistachios and powdered sugar on and then block out some time to kick back and enjoy!