

Jalapeno Fig Jam Puff

- 1 loaf (about 1 pound) day old egg bread or similar
- 6 large eggs, divided
- 2 cups milk
- 1/2 cup butter, divided
- 4 tablespoons granulated sugar, divided
- 8 ounces goat cheese, softened
- 4 ounces cream cheese, divided
- 1 cup Migliore Jalapeno Fig Jam

Preheat oven to 325F. Cut bread in half lengthwise and then into 1/2" slices. Grease or coat with non-stick cooking spray a 9"x13" baking dish. Place half of bread in dish so that entire bottom of dish is covered (overlap if necessary). In a medium mixing bowl, whisk 5 eggs, all of milk, 6 tablespoons butter and 2 tablespoons sugar until well blended. Pour half of mix over bread in dish. In another medium mixing bowl, whip goat cheese, cream cheese, remaining egg, butter and sugar until smooth. Drop half of mix over bread in dish and spread out ("frost") entire top of bread. Repeat process with half of jam. Top with remaining bread. Pour rest of liquid mix over bread and spread as explained above with rest of cheese mix and jam. Use a sharp knife to swirl a pretty pattern through top layers of cheese and jam. May be covered and refrigerated at this point up to overnight if desired. May also be baked right away. Bake 50 minutes or until well set in center. Allow to cool 5 minutes before cutting into 12 squares (approximately 3"x3"). Serves 12.

Submitted by June 2012 Recipe Winner: Candy Barnhart