

Quick & Easy

THE COSTCO WAY

Peach & Walnut Baked French Toast

Makes 8 to 10 servings

Plum Puree Ingredients:

16 oz Kirkland Signature Dried Plums

½ to 1 cup hot water

Instructions:

Combine plums and water in a blender. Pulse to combine. Blend until smooth, or until pourable consistency.

Peach Filling Ingredients:

4 Tbsp butter

¼ cup Plum Puree

¼ cup Kirkland Signature Honey

1 tsp ground cinnamon

½ California lemon, juiced

4 to 5 California Peaches, pitted and thinly sliced

Instructions:

In a large saute pan, melt butter over medium-high. Add plum puree and honey. Stir. Add cinnamon and lemon juice. Whisk until combined and bubbling. Add peach slices to the mixture. Cook for 5 to 7 minutes, stirring frequently, or until the fruit has softened and a thick syrup forms. Once cooked, set aside to cool slightly.

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For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Continued

French Toast Ingredients:

1 Tbsp butter
5 large eggs
3 Tbsp Plum Puree
2 Tbsp Kirkland Signature Honey, plus more for serving
1 tsp vanilla extract
¼ tsp coarse kosher salt
1½ cups Half-and-Half
12 slices Brioche or French bread
Peach filling
½ cup Kirkland Signature Walnuts, chopped
Whipped cream, if desired

Instructions:

Preheat oven to 350 F. Generously butter a 9 x 13-inch or 3-quart baking dish. In a large bowl, vigorously whisk eggs, plum puree, honey, vanilla and salt. Once combined, add half-and-half. Continue whisking until incorporated.

Dip each slice of bread into the custard mixture for about 5 seconds. Arrange in an overlapping vertical pattern on the prepared baking dish. Pour any remaining custard over the slices in the baking dish. Fill in between the slices of bread with peach filling. Sprinkle with walnuts. Cover with aluminum foil. Bake for 25 minutes. Remove the foil. Bake for an additional 25 minutes. Allow to cool for 5 minutes. Serve warm with a drizzle of honey or whipped cream, if desired.

Recipes courtesy of California Grown.

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White Wine Sangria

Makes 4 to 6 servings

Ingredients:

2 California Peaches, sliced
2 California Plums, sliced
1 cup green grapes, halved
2 cups California Strawberries, hulled and sliced
750 mL bottle California Sauvignon Blanc
4 oz peach or passion fruit liqueur
8 oz lemon lime soda
Ice
Mint, for garnish

Instructions:

In a large pitcher, add peaches, plums, grapes and strawberries. Pour in wine, liqueur and soda. Stir to combine. Refrigerate for at least 2 hours before serving. When ready to serve, add ice and mint to the pitcher. Serve.

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