



Hot cross bun French toast

INGREDIENTS

- 3 Eggs
- ¾ Cup Milk
- 40g Butter, chopped
- 6 Rasin hot crossed buns (or your favourite flavour), cut in half
- Drizzle of honey & Raspberries, to serve



Serves: 4



Prep Time: 10 mins



Cooking Time: 10 mins

METHOD

1. Whisk eggs and milk in a large bowl until combined.
2. Heat half of the butter in a large non-stick frying pan over medium heat. Add half of the buns to the egg mixture, turning to coat. Cook buns for 2 minutes on each side or until golden and cooked through. Transfer to a plate and cover loosely to keep warm. Repeat with remaining butter, buns and egg mixture.
3. Drizzle honey over French toast and serve with fresh raspberries.



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