

Cap'n Crunch® Double Dunk French Toast Sticks



Ingredients

- 5 Cap'n Crunch® French Toast Sticks, thawed
- As needed oil for deep fryer
- Light dusting powdered sugar, in shaker
- 1 ½ oz ramekin Caramel Sauce
- 2 oz vol Cap'n Crunch® Original

FRENCH TOAST BATTER:

- 6 eggs, large
- 5 tbsp sugar
- 1/4 tsp salt, regular
- 1/8 tsp cinnamon
- 1 pinch nutmeg
- 1 tsp vanilla extract
- 2 cups heavy cream

CAP'N CRUNCH® FRENCH TOAST STICKS:

- 3 X 10" length loaf Challah Bread
- 28 oz French Toast Batter
- 2 cups Cap'n Crunch® Original
- 6 cups Cap'n Crunch® Original

CARAMEL SAUCE:

- 3/4 cup heavy cream
- 1/4 tsp kosher salt
- 13.4 oz can Dulce de Leche

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	5

Made with



Cap'n Crunch® Original

How to make it

1. Preheat fryer with clean oil to 350°F.
2. Fry French Toast Sticks (thawed) in covered or doubled fry basket and fry for 1 minute 15 seconds.

3. Place under heat lamp and keep warm for a minimum of 5-10 minutes prior to serving. This will crisp the breading. Breading will not be crisp without this rest period.
4. At time of service - dust toast sticks lightly with powdered sugar. Plate up. Place Caramel Sauce and cereal into separate ramekins.

[title]FRENCH TOAST BATTER

6. Place sugar, eggs, salt, cinnamon and nutmeg and vanilla extract into a mixing bowl and beat well with a wire whisk until eggs are thoroughly blended with sugar.
7. Add heavy cream and whisk well until thoroughly blended with the eggs.
8. Label, date, refrigerate.

[title]CAP'N CRUNCH® FRENCH TOAST STICKS

10. Slice bread into 3/4" thick slices. Lay each slice cut side down and trim crusts lightly to even up shape. Cut each slice into sticks of 3" length x 3/4" x 3/4". Note: Challah poor yield due to loaf shape.
11. Mix up both sizes of Cap'n Crunch® cereal and place some (not all) into shallow breading pan. Pan up batter into a breading pan.
12. Dip bread sticks into French Toast Batter and allow to dwell briefly. Lift and allow to drain briefly in open hand. Bread in Cap'n Crunch® breading mixture until all sides are well coated. Place onto a paper lined sheet tray.
13. Cover and refrigerate for up to 1 day prior to frying. Can also be frozen if desired. Thaw prior to frying.

[title]CARMEL SAUCE

15. Heat heavy cream and salt until boiling.
16. Place Dulce de Leche into a mixing bowl. Add heated heavy cream and salt mixture. Whisk until thoroughly blended.
17. Cool. Pan up. Label, date and refrigerate.