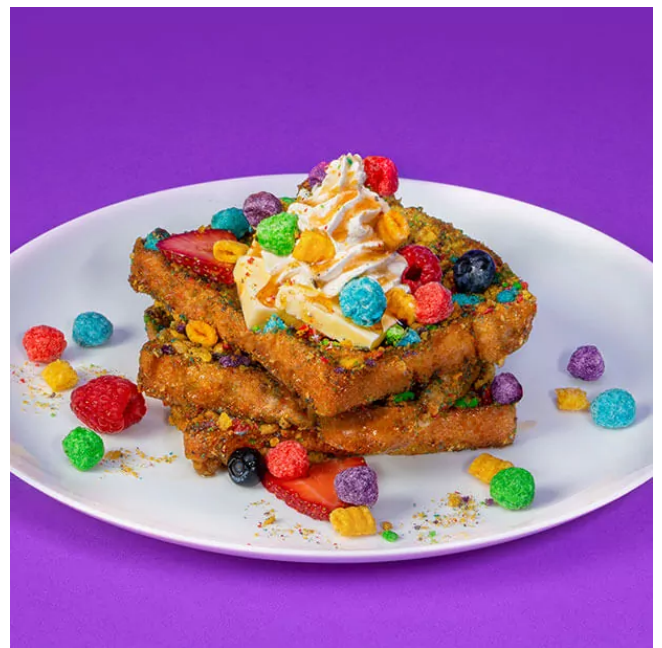


# French Toast

## Ingredients

- 4 cups Cap'n Crunch's Crunch Berries®
- 3 eggs
- 1/2 cup milk
- 1/2 tsp vanilla extract
- 1 ½ tbsp sugar
- 1/4 tsp salt
- 4-6 slices Challah, Brioche, or Texas Toast
- 4-6 tbsp butter
- Garnish with fresh berries, powdered sugar, maple syrup, butter



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	6

## How to make it

1. Crush the Cap'n Crunch's Crunch Berries® cereal, and place into a large, shallow dish or plate.
2. Whisk the eggs, milk, vanilla extract, sugar and salt, then pour into a separate bowl or shallow dish.
3. Dip the slices of bread into the egg mixture, coating both sides.
4. Allow the excess to drip off, then immediately transfer to the container with the crushed Cap'n Crunch's Crunch Berries®.
5. Gently press the Cap'n Crunch's Crunch Berries® pieces onto the entire surface of the bread
6. Cook on a preheated griddle or large pan, coated with butter.
7. Cook for approximately 10 minutes until golden brown, flipping halfway through.
8. Place the cooked French toast onto a plate, and garnish with additional pieces of Cap'n Crunch's Crunch Berries®, and your choice of toppings. Enjoy!

## Made with



Cap'n Crunch's Crunch Berries®