

Crunchy French Toast

- 1 cup Crunchy cereal such as Honey Bunches of Oats
- 1/2 tsp cinnamon or cinnamon blend
- 1 tsp brown sugar
- 2 eggs
- 1/2 cup milk (see notes)
- 1 Tbsp Heavy Cream
- 1 Tbsp Maple Syrup (optional)
- 2 Tbsp unsalted butter
- 4-6 slices bread

To Serve:

- maple syrup
- fruit such as berries and bananas
- whipped cream
- nuts

1. In a food processor or ziploc bag, chop up the cereal to smaller pieces (but not dust).
2. Mix the cereal, cinnamon, and 1/2 Tbsp brown sugar in a shallow dish.
3. Whisk the eggs, milk, cream, and maple syrup (if you want it sweeter) in a shallow dish.
4. Melt 2 Tbsp butter in a large nonstick skillet over medium heat. Dip a piece of bread into the egg mixture coating each side and letting the excess drip off. Then dredge the bread in the cereal mixture pressing the cereal onto each side of the bread. Place in the hot skillet. Repeat until skillet is full.
5. Cook on each side for 3 minutes or until golden brown.
6. Serve hot with your favorite fruit, whipped cream, or syrup!

My notes

Can substitute any type of milk and play around with flavors- add a splash of coffee or orange/lemon zest.