



CHURRO FRENCH TOAST STACK WITH NUTELLA®

Breakfast | Breakfast | All year round

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Yields: 15 Servings

Portion: 1 Churro disc

INGREDIENTS

- 15 ct. Churros disc
- 4 ct. Large eggs, lightly beaten
- 2 cups Low fat milk
- 1 tsp. Vanilla extract
- ¼ cup Canola oil for cooking*
- 7 ½ oz. Nutella®
- * Fresh fruit, optional
- * Powdered sugar, optional

Method:

In a bowl, whisk together eggs until smooth, then whisk in milk and vanilla, refrigerate until ready to use. For each serving: pour egg batter into a flat dish, cut each Churro disc in half horizontally, lay the Churro discs in the egg batter and let soak. Turn and soak the other side. Soaked Churros should be wet but not soggy or falling apart. Meanwhile, heat 2-3 tbsp. of oil in a non-stick skillet over medium heat; place batter-soaked Churro onto the hot skillet and cook for 4 minutes on each side,

turning once, or until each side is golden brown. To serve, spread ¼ oz. of Nutella® on the bottom half of the Churro and garnish the back edge with fresh berries. Using a star tip and pipe ¼ oz. of Nutella® in a circular pattern on the top half and set at an offset angle. Garnish with fresh fruit and dust lightly with powdered sugar.