



CIABOPPER® FRENCH TOAST WITH NUTELLA®

Breakfast | Breakfast | Autumn

👤👤👤 | 30 minutes 🕒 | 🍳🍳🍳

Yields: 12 servings

Portion: 1 French toast Ciabopper®

INGREDIENTS

- 12 ct. Signature Breads® Ciabopper® - cut in thirds
- 8 ct. large eggs, lightly beaten
- 4 cups 1% milk
- 2 tsp. vanilla extract
- 9 oz. Nutella®
- * powdered sugar

Method:

Slice bread horizontally into thirds. Pipe or spoon 1/4 oz. of Nutella® into center of each layer and spread evenly. In a bowl, whisk together eggs until smooth, then whisk in milk and vanilla; cover bowl and refrigerate until



PASSIONATE BRANDS, PARTNERED WINS

ready to use. Lay the filled slices of bread in the egg batter and let soak. Turn and soak the other side. Soaked bread should be slightly wet but not soggy or falling apart. Meanwhile, coat non-stick saute pan with cooking spray over medium heat; place batter-soaked slice of bread onto the pan and cook for 1-1/2 minutes or until each side is golden brown. Remove from pan and place on a sheet pan and bake in a 350°F convection oven or 375°F conventional oven. Drizzle with Nutella® and add powdered sugar if desired.
