



## FRENCH TOAST CIABOPPER ON A STICK WITH NUTELLA®

Breakfast | Breakfast | All year round | Banqueting

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**Yields: 12 servings**

**Portion: 1 French toast on a stick**

### INGREDIENTS

- 12 ct. Signature Bread® Ciabopper cut in half
- 8 ct. large eggs, lightly beaten
- 4 Cups 1% milk
- 2 tsp. vanilla extract
- Cooking spray
- 9 oz. Nutella®
- 12 ct. popsicle or lollipop sticks
- \* powdered sugar

**Method:**



PASSIONATE BRANDS, PARTNERED WINS

Slice bread in half, but do not cut all the way through. Pipe or spoon 1 tbsp. of Nutella® into the center of each sliced Ciabopper and close. In a bowl, whisk together eggs until smooth, then whisk in milk and vanilla; cover bowl and refrigerate until ready to use. Lay a filled slice of bread into the egg batter and let soak both sides until sponge-like or falling apart. Meanwhile, coat waffle iron with cooking spray on medium heat. Place batter-soaked slice of bread onto the grill and cook for 1-1/2 minutes or until each side is golden brown and place on a sheet pan. Place pan in a pre-heated oven (350° F Convection or 375° F Conventional) and bake for 5-6 minutes to heat through. Insert a stick into each Ciabopper. Drizzle with Nutella®. Add powdered sugar if desired.

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