

French toast



Ingredients:

- Strawberries
- 5 Loved by Us medium eggs
- Nutella Hazelnut Chocolate Spread
- 5 tbsp caster sugar
- 6 slices of The Co-operative farmhouse bread
- 8g Loved by Us Scottish butter unsalted
- 70ml Semi-skimmed milk

Equipment:

- Baking tray
- Large bowl
- Skillet
- Spatula
- Heart shaped cutter, knife or scissors



Serves 2



Prep: 10 mins
Cook: 50 mins

Approx. per serving:



This recipe has one or more red traffic lights. It's fine to eat occasionally or as a treat.

How to make:

Step 1 - Mix the eggs, milk and sugar in a large bowl and whisk until well blended.

Step 2 - Dip each slice of bread into the bowl, allowing it to soak up some of the mixture.

Step 3 - Melt a knob of butter over a large skillet on a medium heat and add the slices of bread. Fry until golden brown on both sides, flipping when necessary before plating up.

Step 4 - Using a heart shaped cutter, knife or even clean scissors, carefully cut the toast into heart shapes.

Step 5 - Spread Nutella on each slice of toast and top with strawberries. Layer each slice on top of the other into a mini french toast mountain and tuck (back) in.