

EASTER BUN FRENCH TOAST

Transform the traditional Easter bun into an indulgent French toast breakfast with this easy recipe.

EASY	10MIN	5MIN	6

Ingredients

- 1 packet of Community Co Traditional Easter Buns
- 2 eggs
- 100 mL milk
- 2 Tbsp caster sugar
- 1/2 tsp ground cinnamon
- 30 g unsalted butter
- 300 mL thickened cream, whipped
- 1 cup berried of choice
- honey, to serve

Instructions

1. Slice Easter buns in half horizontally.
2. Crack eggs into a bowl and whisk in the milk, sugar, and cinnamon.
3. Heat a large nonstick frying pan over medium-high heat. Add butter and melt. Dip the Easter buns into the egg mixture, ensuring all sides are soaked.
4. Transfer the Easter buns to the frying pan and cook for 2 minutes on each side, or until golden.
5. Serve with the whipped thickened cream, berries, and a drizzle of honey.