



FRENCH TOAST WITH APPLES

SERVINGS: 4

PREP TIME: 5 MINUTES

TOTAL TIME: 20 MINUTES

NOTES:



MADE IN JUST 30 MINUTES



LESS THAN £2 PER SERVING



BASIC KITCEHN EQUIPMENT



LOW DIFFICULTY

INGREDIENTS

4 THICK SLICES WHITE SANDWICH LOAF
2 MEDIUM EGGS
80ML SEMI-SKIMMED MILK
½TSP GROUND CINNAMON
40G BUTTER
25G ICING SUGAR
2 EATING APPLES, CORED PEELED AND CUT INTO WEDGES

OPTIONAL EXTRAS:
FRESH, FROZEN OR TINNED FRUIT
GOLDEN OR MAPLE SYRUP
WALNUTS - ROUGHLY CHOPPED

RECIPE ON REVERSE SIDE.

CHECK OUT THE AROMA INSTAGRAM AND FACEBOOK PAGE FOR TUTORIALS AND COOK-ALONG SESSIONS.



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METHOD

WHISK TOGETHER THE EGGS, MILK AND CINNAMON IN A MIXING BOWL OR JUG.

POUR INTO A SHALLOW DISH, THEN DIP EACH PIECE OF BREAD IN THE MIXTURE, MAKING SURE TO SOAK BOTH SIDES.

HEAT HALF THE BUTTER IN A LARGE FRYING PAN OVER A MEDIUM HEAT, THEN FRY THE BREAD IN BATCHES UNTIL GOLDEN BROWN ON BOTH SIDES.

USE A SPATULA OR LARGE SPOON TO CAREFULLY FLIP THE BREAD.

REMOVE FROM THE PAN AND PLACE ON A PLATE, COVERING WITH FOIL TO KEEP WARM.

HEAT THE REMAINING BUTTER IN THE PAN AND SAUTE THE APPLES FOR 3-4 MINUTES, TOSSING OCCASIONALLY.

ARRANGE THE TOAST ON SERVING PLATES AND TOP EACH SLICE WITH 3 SLICES OF APPLES. DUST GENEROUSLY WITH THE ICING SUGAR AND ANY ADDITIONAL TOPPINGS YOU ARE USING.

SERVE UP AND ENJOY WHILST IT'S STILL WARM!