



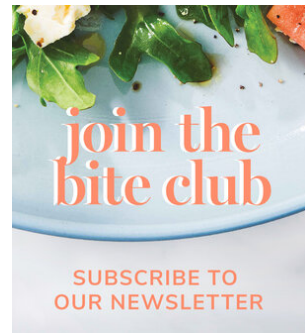
cinnamon french toast sticks

What happens with a cinnamon bun collides with French toast? This recipe for scrumptious Cinnamon French Toast Sticks, bread that is rolled up around a sweet cinnamon and brown sugar mixture, sautéed until golden and sprinkled with, you guessed it, more cinnamon sugar. Talk about a breakfast bonanza!

SERVES: 4-6



julie albert & lisa gnat



ingredients

Sweet Cinnamon Filling

- 3 tbsp butter, melted
- 3 tbsp sugar
- 2 tbsp brown sugar
- 1 tbsp cinnamon

- 2 large eggs
- 1/4 cup milk

- 2 tbsp sugar
- 2 tsp cinnamon

- 8 slices soft white bread, crusts removed

- 2 tbsp butter

- Maple syrup, for serving

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directions

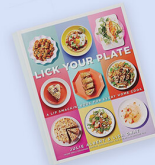
1. For the sweet cinnamon filling, in a small bowl, melt the butter in the microwave. Stir in sugar, brown sugar and cinnamon until smooth. In a second small bowl, whisk eggs and milk. In a third small bowl, mix sugar and cinnamon.
2. Using a rolling pin, roll out crustless bread slices until thin. Spread a layer of the sweet cinnamon filling on each slice and roll up tightly.
3. Melt butter over medium heat in a large non-stick pan. Dip each roll into the egg mixture and place in the pan, cooking in 2 batches if pan isn't big enough. Saute for 1-2 minutes per side, until the outer layers is golden and crisp. Remove from heat and sprinkle with cinnamon-sugar mixture. Serve with maple syrup.

"I was 7 before I realized you could eat breakfast with your pants on."

— CHRISTOPHER MOORE



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