

[Honey Butter Toast by @nourishwithtan](#)



This dessert is viral for a reason. It delivers a rich, bakery-style flavour and is the perfect sweet treat for any occasion.

Recipe supplied by @nourishwithtan.

Ingredients

3 thick slices brioche

5 tbsp Black & Gold unsalted butter, softened

2 tbsp Community Co Honey

3 tbsp Black & Gold Brown Sugar

Cream

300ml Black & Gold Thickened Cream

3 tbsp Black & Gold Icing Mixture

½ tsp vanilla paste

Caramel

3 tbsp Black & Gold Brown Sugar

2 tbsp Black & Gold Thickened Cream

1 tbsp Black & Gold unsalted butter, softened

Pinch of flaky sea salt, to serve

Method:

1. Preheat oven to 180° C (160° C fan forced).
2. In a small bowl, mix together butter, honey and brown sugar.
3. Cut the crusts from the brioche and spread over the honey butter.
4. Place onto a lined baking tray and bake for 8 minutes before flipping and baking for a further 8 minutes or until golden.
5. To make the cream - whip together the thickened cream, vanilla and powdered sugar until stiff peaks form. Leave in the fridge until ready to serve.
6. To make the caramel sauce - in the microwave melt together sugar, thickened cream and butter (melt in 30 second increments). Stir until sugar has fully dissolved. Leave aside to thicken slightly.
7. Once the bread is golden and caramelised, remove from the oven and leave to cool slightly and harden. Top with the vanilla cream, caramel sauce and a pinch of flaky sea salt.