

Easter Bun French Toast



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

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 berries of choice

honey, to serve

Method:

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.