Fruity Toad in the Hole with Nutella®

**INGREDIENTS**

for 4 portions

- 2 eggs
- 2 tbsp (30 mL) granulated sugar
- 1 cup (250 mL) milk
- 1 tsp (5 mL) vanilla
- 1 cup (250 mL) self-rising flour
- 1 tsp (5 mL) cinnamon
- 2 cups (500 mL) assorted soft fruits, such as berries, sliced peaches, nectarines, bananas
- ¼ cup (60 mL) Nutella®

To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!
Pre-heat oven to 375°F (190°C).

Coat an 8-inch (20 cm) square cake pan with cooking spray.

Separate egg yolks and whites into large mixing bowls. Beat egg whites on medium speed until frothy. Beat in sugar slowly, until soft glossy peaks form.

Whisk yolks, milk and vanilla, until well combined.

Add flour and cinnamon all at once; stir until just combined.

Slowly fold in half of the egg white mixture; fold in remaining whites being careful not to over mix and loose volume.

Arrange half of the fruit in prepared pan. Spread batter over fruit and top with remaining fruit.

Bake for 25 minutes or until top springs back when lightly touched. Let cool on rack for 5 to 8 minutes. To serve, spoon warm onto plates and top with a 1 tbsp (15mL) dollop of Nutella®. Serve with a glass of milk for a complete breakfast.