

RECIPE

Fruity Toad in the Hole with Nutella®

Hard

1 h 0 min



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 $\frac{1}{4}$ cup (60 mL) Nutella®

**To prepare this delicious
recipe, 1 tsp of Nutella®
per person is enough to
enjoy!**

STEPS

- 1** Pre-heat oven to 375°F (190°C).
- 2** Coat an 8-inch (20 cm) square cake pan with cooking spray.
- 3** 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.
- 4** Whisk yolks, milk and vanilla, until well combined.
- 5** Add flour and cinnamon all at once; stir until just combined.
- 6** Slowly fold in half of the egg white mixture; fold in remaining whites being careful not to over mix and lose volume.
- 7** Arrange half of the fruit in prepared pan. Spread batter over fruit and top with remaining fruit.
- 8** 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.