

Holiday Peek-a-boo French Toast with NUTELLA[®] hazelnut spread

Medium

25 min



INGREDIENTS

for 4 portions

8 slices of bread

3 eggs

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ teaspoon vanilla

pinch of salt

4 tbsp NUTELLA[®] hazelnut spread, 1 tbsp per serving

METHOD



1

In a small bowl, whisk together eggs, milk, vanilla and pour into a shallow container.

Place 4 slices of bread on a cutting board. Using a holiday shaped cookie cutter, cut a shape out of the center of each slice of bread. Leave the other 4 slices whole.



2

Dip all bread pieces in the egg mixture.

In a non-stick skillet, cook each piece until golden brown, then flip to cook the other side.



3

Spread NUTELLA® hazelnut spread on the 4 whole slices of bread. Top each with a cut-out slice to reveal the NUTELLA® hazelnut spread beneath.

Serve warm with a glass of milk and side of fruit.

Tip: The cut out pieces of bread don't have to go to waste - they can also be turned into small pieces of French toast.