

French Toast Stars with Nutella[®] hazelnut spread

Easy

12 h 40 min



INGREDIENTS

for 8 servings

- 2 eggs
- 5 1/2 oz milk
- 4 tsp granulated sugar
- Pinch of cinnamon
- 4 tsp butter
- 8 slices day-old brioche bread
- 2 tbsp Nutella[®] hazelnut spread (approx)
- Confectioners' sugar, for decorating

METHOD



1

The night before, leave out slices of brioche on a wire rack (optional).

In shallow bowl, whisk together eggs, milk, sugar and cinnamon. Heat 1 tsp butter in nonstick skillet set over medium-low heat.

Dip a few bread slices in egg mixture for a few seconds.



2

Cook for 2 to 3 minutes on one side or until golden brown. Turn over; cook for 2 to 3 minutes or until golden brown on bottom.



3

Transfer French toast onto plate; keep warm. Repeat with remaining bread slices, adding butter to skillet as needed.

Using star cookie cutter, cut out stars from French toast.

**4**

Evenly spread Nutella® hazelnut spread over 4 French toast stars; sandwich with remaining stars.

Sprinkle with confectioners' sugar and outline French toast stars with Nutella® hazelnut spread.