

French Toast Stars with Nutella® hazelnut spread

Easy

12 h 40 min



INGREDIENTS

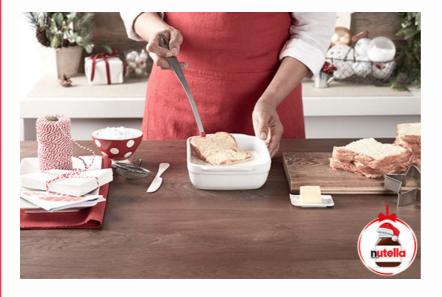
for 8 servings

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



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.



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.



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.





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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.