Holiday Peek-a-boo French Toast with Nutella® hazelnut spread

Medium | 25 min

INGREDIENTS

for 4 servings

8 slices of bread

3 eggs

¼ cup milk

½ 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.