

RECIPE

French toast waffles with Nutella[®] hazelnut spread

Easy

20 min



INGREDIENTS

for 4 servings

5 eggs, cracked and mixed thoroughly in a shallow bowl

1/4 cup milk of choice

1 tbsp vanilla

Dash of ground cinnamon

1 loaf of brioche, cut into 1" slices

1/2 cup sliced strawberries

4 tbsp Nutella[®] hazelnut spread



To prepare this delicious recipe, 1 tbsp of Nutella[®] per person is enough to enjoy!

METHOD

- 1 Crack and beat eggs thoroughly in a shallow bowl.
- 2 Add vanilla and milk.
- 3 Dip bread slices one at a time into egg mixture - do not soak, just dip slowly.
- 4 Place bread onto a waffle iron and close.
- 5 Cook for 1-2 minutes to desired doneness.
- 6 Once waffle is cooked and cooled, spread 1 tbsp of Nutella[®] hazelnut spread on top of the waffle.
- 7 Serve with a side of strawberries. You may have brioche leftover.