



# FRENCH TOAST



## What's in it?

- 1 Egg
- 2 Egg Whites
- 1/4 Cup of Milk
- 3 Tsp of Bondi Chai Vanilla Honey
- 8 Slices of French / Sourdough Bread
- Fruit Toppings (optional)

## How does it go together?

1. Whisk egg and egg whites in a shallow bowl until foamy.
2. Add and whisk milk and 2 tsp of Bondi Chai into the egg mix.
3. Heat butter in a heavy skillet or frying pan over low-medium heat.
4. Sprinkle a tsp of Bondi Chai onto the heated butter.
5. Dip 4 slices of bread in the egg mixture, turning to coat both sides thoroughly.
6. Let excess egg mixture drip back into the bowl.
7. Place coated bread slices on the hot skillet.
8. Brown on both sides, about 2 minutes per side.
9. Serve.

***For a decadent Sunday brunch...*** serve two slices of French Toast with sliced strawberries, a banana (sliced length-ways) and a couple of rashers of crispy bacon. Pour maple syrup over the top and dust with icing sugar.