

CAP'N CRUNCH® Double Dunk French Toast Sticks



Ingredients

- 5 sticks CAP'N CRUNCH® FRENCH TOAST STICKS, thawed
- As needed Oil for deep fryer
- Light dusting Powdered Sugar, in shaker
- 1 1/2 oz ramekin CAMEL SAUCE
- 2 oz vol (= 1/4 oz wt) Cap'n Crunch® Original
- 28 oz vol FRENCH TOAST BATTER
- 6 Eggs, large
- 5 tbsp Sugar
- 1/4 tsp Salt, regular
- 1/8 tsp Cinnamon
- 1 pinch Nutmeg
- 1 tsp Vanilla Extract
- 2 cups Heavy Cream
- Approx. 60 sticks CAP'N CRUNCH® FRENCH TOAST STICKS
- 3 X 10" length loaf Challah Bread Loaf
- 28 oz. FRENCH TOAST BATTER
- 2 cups Cap'n Crunch® Original
- 6 cups Cap'n Crunch® Original
- 16 oz vol CAMEL SAUCE
- 3/4 cup Heavy Cream
- 1/4 tsp Kosher Salt
- 13.4 oz can Dulce De Leche, canned



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

1 Portion

Made with



Cap'n Crunch® Original

How to make it

1. Preheat fryer with clean oil to 350°F.
2. Fry French Toast Sticks (thawed) in covered or doubled fry basket and fry for 1 minute 15

seconds.

3. Place under heat lamp and keep warm for a minimum of 5 -10 minutes prior to serving. This will crisp the breading. Breading will not be crisp without this rest period.
4. At time of service - dust toast sticks lightly with powdered sugar. Plate up. Place CARAMEL SAUCE and cereal into separate ramekins.

[title]FRENCH TOAST BATTER

6. Place sugar, eggs, salt, cinnamon and nutmeg and vanilla extract into a mixing bowl and beat well with a wire whisk until eggs are thoroughly blended with sugar.
7. Add heavy cream and whisk well until thoroughly blended with the eggs.
8. Label, date refrigerate.

[title]CAP'N CRUNCH® FRENCH TOAST STICKS

10. Slice bread into 3/4" thick slices. Lay each slice cut side down and trim crusts lightly to even up shape. Cut each slice into sticks of 3" length x 3/4" x 3/4". Note: Challah poor yield due to loaf shape.
11. Mix up both sizes of CAP'N CRUNCH® cereal and place some (not all) into shallow breading pan. Pan up batter into a breading pan.
12. Dip bread sticks into FRENCH TOAST BATTER and allow to dwell briefly. Lift and allow to drain briefly in open hand. Bread in CAP'N CRUNCH® breading mixture until all sides are well coated. Place onto a paper lined sheet tray.
13. Cover and refrigerate for up to 1 day prior to frying. Can also be frozen if desired. Thaw prior to frying.

[title]CARAMEL SAUCE

15. Heat heavy cream and salt until boiling.
16. Place Dulce de Leche into a mixing bowl. Add heated heavy cream and salt mixture. Whisk until thoroughly blended.
17. Cool. Pan up. Label, date and refrigerate.