

# Cap'n Crunch® French Toast

## Ingredients

- 4 Cups Cap'n Crunch® Original
- 3 Eggs
- 1/2 Cup Milk
- 1/2 Teaspoon Vanilla Extract
- 1 1/2 tablespoon Sugar
- 1/4 Teaspoon Salt
- 6 Slices Challah, Brioche, or Texas Toast
- 4 Tablespoons Butter
- Garnish: Fresh Berries, Powdered Sugar, Maple Syrup, Butter

## How to make it

1. Crush the Cap'n Crunch® cereal, and place into a large, shallow dish or plate.
2. Whisk the eggs, milk, vanilla extract, sugar, and salt, and pour into a separate bowl or shallow dish.
3. Dip the slices of bread into the egg mixture, coating both sides.
4. Allow the excess to drip off, then immediately transfer the container with the crushed Cap'n Crunch®.
5. Gently press the Cap'n Crunch® pieces onto the entire surface of the bread.
6. Cook on a preheated griddle or large pan, coated with butter.
7. Cook for approximately 10 minutes until golden brown, flipping halfway through.
8. Place the cooked French Toast onto a plate, and garnish with additional pieces of Cap'n Crunch®, and your choice of toppings.
9. Enjoy!



PREP  
TIME  
5 min



COOK  
TIME  
10 min



TOTAL  
TIME  
-



SERVING  
-

## Made with



Cap'n Crunch® Original