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**COOK  
ME**



## **HOT CROSS BUN FRENCH TOAST**



# HOT CROSS BUN FRENCH TOAST



Prep time



Cook time



Serves

## NEED

2 eggs

1/2 cup milk

30g butter

4-6 Hot Cross Buns

1 Tsp Cinnamon

1 Tsp Vanilla essence

Maple Syrup or honey

Fruit for topping  
(whatever you have,  
we used berries)

Any cooking oil

Transform leftover hot cross buns into a decadent breakfast treat with this simple french toast recipe! This quick and delicious twist on a classic morning favorite makes the most of spiced hot cross buns for a special breakfast that feels indulgent yet takes just minutes to prepare.

## HOW

1. Whisk together eggs with milk, cinnamon and vanilla essence.
2. Cut hot cross buns horizontally, dipping both sides in the egg mixture
3. Add butter and oil to a frypan on medium heat. Cook the buns on both sides until the surface of the bun is golden.
4. Serve warm with a drizzle maple syrup or honey and top with berries - Enjoy

A Recipe by



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SAVE MONEY.  
SAVE THE PLANET.**