



Crunchy French Toast (Serves 4)

INGREDIENTS: (in 3 sections)

Rice Krispies Mix Topping

4 cups Rice Krispies
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon cocoa powder
1 tablespoon granulated sugar



French Toast Batter

4 eggs
¼ cup sugar
½ tablespoon cinnamon
1 teaspoon vanilla
2 cups milk
4 tablespoon melted butter or vegetable oil

French Toast

8 slices of challah bread or brioche or Texas Toast or thickest bread you can find
French Toast Batter
Rice Krispies Mix Topping
Topping of your choice-maple syrup, jam, caramel sauce or powdered sugar

DIRECTIONS

1. Place Rice Krispies in a large flat pie plate or flat bottomed dish. Add cinnamon, nutmeg, cocoa and sugar. Toss to coat. Set aside.
2. Slice bread into ½" slices (if working with a loaf.)
3. In a large mixing bowl, whisk milk, eggs, sugar, vanilla and cinnamon.
4. If bread is thickly cut, soak bread with French toast batter. Drain the excess batter. If bread is thinly cut, do not soak, and just dip bread in batter so it will not get soggy.
5. Press bread into Rice Krispies topping to cover all sides of the bread.
6. Add butter or oil to a non-stick skillet and cook over medium heat for approximately 2 minutes on each side or until golden brown.
7. Place 2 slices of French toast on each plate and drizzle with maple syrup, jam, caramel sauce, or powdered sugar.