



# STUFFED SCOOPABLES<sup>®</sup> FRENCH TOAST



## Ingredients

### FILLING

Sweet Street Scoopable  
Cheesecake or Apple Compote

### FRENCH TOAST

10-12 slices cinnamon brioche  
sliced 3/4-inch thick (or cinnamon  
swirl pullman)

4 eggs

1 cup milk

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

1 tablespoon vegetable oil, divided

6 tablespoons butter, divided

### TOPPINGS (ANY OF THE FOLLOWING)

powdered sugar, fresh berries,  
syrup, whipped cream, cheesecake  
Scoopables™ etc.

## Directions

### step 1

French toast: Add eggs, half and half, cinnamon and vanilla together in a shallow dish and whisk until thoroughly combined.

### step 2

Assemble: Spread a layer of Sweet Street Scoopable™ in between two pieces of bread.

### step 3

Cook: Melt 2 tablespoons butter in a large nonstick skillet or well seasoned cast iron skillet over medium heat along with 1 teaspoon vegetable oil. Dip one sandwich into the egg mixture and turn to evenly coat (see notes on soaking times), let excess drip off then transfer to the skillet. Cook for 2-3 minutes per side, or until golden brown and crispy on each side.