

CRUSTY WHEAT GERM ENCRUSTED FRENCH TOAST

Start with:

- Cinnamon Chip

Yield: 2 servings

3 slices Cinnamon Chip Bread, 1" Thick

1 tsp. Vegetable Oil

1 tsp. Ground Cinnamon

3 each Large Eggs

1/4 cup Half & Half or Milk

1/2 tsp. Table or Kosher Salt

1/4 tsp. Ground Black Pepper

1/2 cup Honey Wheat Germ

Cooking Pan Spray As Needed

Directions:

1. In a large bowl, dissolve 1 teaspoon of the cinnamon in the vegetable oil.
2. Add the eggs, half & half, salt and pepper and whisk together thoroughly.
3. Place the wheat germ into a separate large bowl.
4. Preheat a sauté pan, iron skillet, or griddle over medium heat (approximately 300° F)
5. Dip each of the bread slices into the egg mixture, allowing them to soak well. Then dip them into the wheat germ, coating generously on both sides.
6. Spray the preheated cooking surface with pan spray and cook each toast until lightly browned and crisp on both sides, being sure to cook the egg through.
7. Mix together sugar and remaining cinnamon and sprinkle on top of finished French toast, and serve with pure maple syrup.



MINNETONKA

Your Neighborhood
Bread Store

17416 Minnetonka Blvd.
Minnetonka, MN
952-476-2515

BURNSVILLE

Karl's
Neighborhood Bread Shop
1100 E. County Road 42
Suite 102
Burnsville, MN
952-891-4767

MINNEAPOLIS

4314 Upton Avenue South
Minneapolis, MN
612-929-2899

For a complete bread
schedule, go to
www.greatharvestmn.com