

HACKY NUTELLA FRENCH TOAST MUFFINS

Makes 12

INGREDIENTS

- 15 slices white bread
- 4 large eggs
- 2 cups milk
- 1 cup mashed banana
- 2 tbsp honey
- 1 tsp vanilla essence
- ½ cup (140g) Nutella Ferrero Chocolate Spread

Serving suggestion:

- Fresh banana slices
- Orange juice

METHOD

1. Preheat the oven to 180° and grease a 12-hole muffin tray with non-stick spray.
2. On a large cutting board, slice the bread into 2cm squares and set aside.
3. In a large mixing bowl, whisk together the eggs, milk, mashed banana, honey and vanilla essence until well combined.
4. Add the bread cubes to the egg-custard and stir until all of the bread cubes are coated in the custard mixture. **Chef's Tip: Set aside for 5 minutes to ensure that the bread soaks up the egg-custard.*
5. Divide the French toast mixture into the prepared muffin tin holes and press down lightly to ensure that they bind together.
6. Bake the French toast muffins for about 30-35 minutes or until cooked through and the tops are golden and slightly crispy. Allow the muffins to cool for about five minutes.
7. Spoon the Nutella Ferrero Chocolate Spread into a piping bag and drizzle it over the French toast muffins.
8. Top with fresh banana slices, serve with orange juice, and ENJOY!