

# VERY BERRY FRENCH TOAST MUFFINS

Makes 12

## INGREDIENTS

15 slices SPAR Freshline Sliced White Bread  
5 large eggs  
2 cups milk, plus 3 tbsp  
4 tbsp Spar Honey Choice Grade  
1½ tsp ground cinnamon  
1 punnet (250g) SPAR Freshline Blueberries  
1 tub (125g) SPAR Freshline Raspberries  
100g SPAR Medium Fat Cream Cheese Plain  
3 tbsp icing sugar

## METHOD

1. Preheat the oven to 180°C and grease a 12-hole muffin tray.
2. Slice the SPAR Freshline White Bread into 2cm squares and set aside.
3. In a large mixing bowl, whisk the eggs, milk, Spar Honey Choice Grade and 1 teaspoon of ground cinnamon until well combined.
4. Add the bread cubes to the egg-custard and stir until well coated. Set aside for 3-5 minutes to ensure the bread cubes soak up the egg-custard.
5. Combine 200 grams of SPAR Freshline Blueberries and 100 grams of SPAR Freshline Raspberries and add them to the French toast mixture, stirring to combine.
6. Divide the French toast mixture evenly between the prepared muffin tin holes and press down lightly to ensure that they bind together.
7. Bake the French toast muffins for about 30-35 minutes until cooked through and the tops are golden and slightly crispy. Allow to cool and set for five minutes.
8. In the meantime, prepare a cream cheese glaze by whisking together the SPAR Medium Fat Cream Cheese Plain, icing sugar, the reserved cinnamon and 2-3 tablespoons of milk until it is smooth and has a pourable consistency.
9. Drizzle the glaze over the French toast muffins and serve immediately with the remaining fresh berries and ENJOY!