

# Apple French Toast

**Serves:** 4

**Preparation time:** 10 minutes

**Cooking time:** 10 minutes

## Ingredients

### Bakers Delight

1x cinnamon & fruit loaf sliced thick

### Strawberry Point

3 eggs

1 lemon juiced

2 green apples, grated into matchstick size

### Coles

½ cup milk

50g butter

½ cup maple syrup

1 cup Greek yoghurt

2 tsp cinnamon powder

4 tbs caster sugar



## Method

Make the egg mix by whisking together the eggs and milk.

Soak each piece of bread in the egg mix and fry in a hot pan with melted butter. Keep the toast warm.

Grate the apples on a matchstick grater. Toss in a bowl with the juice of a lemon.

Combine the cinnamon and sugar.

Top each piece of toast with a dollop of yoghurt, a drizzle of maple syrup and a big pinch of the grated apples. Finish with a dusting of the cinnamon sugar.

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