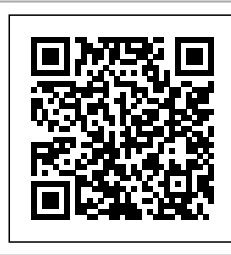


Panettone French Toast



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

- 4 Slices of Panettone
- 3 Eggs
- 1/2 cup of Milk
- 1/4 cup of Heavy Cream
- 2 Tbsp of Brown Sugar
- 1/4 Tsp of Vanilla Extract
- 1/4 tsp of Cinnamon

1) in a shallow dish with high sides, whisk together all the ingredients except the panettone and butter.

2) Preheat a non stick skillet over medium heat and add the butter, soak the panettone slices in the egg mixture for about 10 seconds per side, cook for about 3 minutes on each side or until golden brown.

3) Dust with powdered sugar and enjoy!

