

## Frey French Toast

**Servings:** 4

**Prep Time:** 5min

**Cook Time:** 10min



### Ingredients

#### For the French toast:

- 4 Frey Chocolate Chip Hot Cross Buns
- 2 eggs
- 2 tbsp. milk
- 2 tbsp. butter; for frying
- 200 g variety of seasonal berries
- Edible flowers; for garnish (optional)

#### For the spiced sugar dusting:

- 2 tbsp. sugar
- ½ tsp. ground cinnamon

- Pinch of ground nutmeg
- Pinch of ground cloves

#### For the white chocolate sauce:

- 100 g white chocolate; broken into small pieces
- 1 tbsp. cream

### Directions

1. To make the spiced sugar: mix together all ingredients and set aside.
2. To make the white chocolate sauce: place the chocolate and cream into a heatproof bowl over a pot of simmering water and allow to melt completely. Keep warm and set aside.
3. To make the French toast: place the eggs and milk into a bowl and whisk until just combined. Dip the hot cross buns into the egg wash and set aside.
4. Heat a frying pan with a little butter and fry the hot cross buns for about 3–4 minutes on each side or until lightly golden.
5. Remove from pan and place onto your serving plates or platter.
6. To serve: garnish with seasonal berries, a light dusting of spiced sugar and a generous drizzle of white chocolate sauce.