Biscoff® French Toast

5 steps
2 servings

What better way to start the day than by serving your customers a French toast, loaded with Biscoff taste?

Ingredients

4 slices of bread
2 large eggs
125 ml whole milk
2 tbsp sugar
1/2 tsp vanilla extract
1 tbsp butter, for the pan
90 g Biscoff spread + more for topping
50 g raspberries

Preparation

1. In a bowl, mix the milk, eggs, vanilla extract and sugar.
2. Melt 1 tablespoon of butter in a large pan over medium-high heat.
3. Turn the pieces of toast in the egg-milk mixture making sure all sides are covered.
4. Place in the pan and bake the slices of bread. Turn them until all sides are golden.
5. Transfer to a serving plate, add a thick layer of Biscoff spread between the layers, top with a nice swoosh of Biscoff spread and some raspberries.