



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.