QUEEN
-EST 1897-

PREP: 15 min
COOK: 15 min
SERVES:4

Vanilla French Toast with Orange and Maple

The warm cinnamon, zesty orange and sweet maple of this french toast will start your day on a high note. Simply add some frozen blackberries for an added fruit burst!

Ingredients

6 large eggs

50g marscapone

1 tbsp (20ml) pouring cream

2 tsp Queen Vanilla Bean Paste

1/4 cup (55g) caster sugar

2 tsp finely grated orange zest

2 tsp ground cinnamon or Queen Cinnamon Baking Paste

1 baguette or brioche loaf, cut into 2-3cm slices

100g butter

100ml Queen Pure Maple Syrup

3/4 cup (100g) Frozen Blackberries, to serve

Method

STEP 1

Whisk eggs, marscapone, cream, Vanilla Bean Paste, sugar, orange zest and cinnamon in a medium bowl until well combined.

STEP 2

Dip bread sliced into egg mixture until well soaked, draining away excess egg mixture.

STEP 3

Heat a teaspoon of butter in a large heavy based frying pan. Add a few slices of bread and cook until lightly browned on both sides. Repeat with remaining butter and soaked bread. Add a little more butter if needed.

STEP 4

Serve immediately with maple syrup and blackberries.

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