

# Biscoff® French Toast

lotus  
Biscoff®



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



**SERVINGS** 2 servings

## 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 (you can also use Biscoff topping instead)  
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. Dunk 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.

