



Churro Love It French Toast

Batter:

1 Breadworks Brioche Loaf, unsliced	8 large eggs
1 cup whole milk	1 tsp. vanilla extract
½ tsp. salt	
1 TBSP Harwood Gold Maple Syrup (<i>we like Cinnamon Quill infused</i>)	

1 jar Harwood Gold "Star Dust" spiced Maple Sugar
Clarified unsalted butter (or ghee) & vegetable oil for frying

Cream Cheese Drizzle:

2 oz. cream cheese	½ cup powdered sugar
¼ cup whole milk	½ tsp. maple extract or vanilla extract

1. Make the cream cheese drizzle and set aside.
2. Mix together the batter ingredients and set aside.
3. Dump the Star Dust into a shallow bowl for coating the finished French Toast later.
4. Heat some oil and butter in a large skillet. (Equal parts of each to make a nice oil for frying the French Toast.)
5. Lay a cooling rack over a rimmed cookie sheet for placing the hot French toast on after pulling it from the oil/butter mixture.
6. Slice the Brioche into ½" slices and dip them in the batter, turning over to coat and soak up the egg mixture.
7. Lay in the hot oil/butter mixture and carefully fry each side about 4 minutes or until golden brown on each side, turning over with a slotted metal spatula.
8. Remove to the rack and let drip dry a little while you are frying up the remaining slices.
9. While it's still warm, lay each piece of French Toast in the Star Dust to coat each side.
10. Keep warm in the oven until you get it all done, then drizzle the cream cheese drizzle over the top before serving with more warm Maple Syrup.

Our Brioche loaf is available Monday-Saturday mornings at 8 a.m.

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market