




by Andrea Hundley

# Panettone French Toast

 4 servings

 20 Minutes

## Recipe details



Yield

4 servings



Time spent

Prep time: 5 Minutes | Cook time: 15 Minutes | Total time: 20 Minutes

## Ingredients

### FRENCH TOAST INGREDIENTS

- 2 mini panettone loaves
- 3 eggs
- 1/2 cup milk (or if you really want something rich use half and half)
- 2 tablespoons of butter
- powdered sugar

## Instructions

## HOW TO PREPARE

- 1 Slice the panettone into about 3/4 inch slices
- 2 In a shallow bowl or casserole dish, whisk three eggs together
- 3 Add milk (or half and half) to eggs and whisk
- 4 Sprinkle egg mixture with cinammon
- 5 Heat a skillet to medium and add butter. I make it in batches and add more butter with each batch
- 6 Soak the panettone slices in the egg mixture
- 7 Saute in the butter on both sides.
- 8 Before serving, sprinkle with powdered sugar.

## Tips



You can serve with syrup, but panettone is pretty sweet so you might not need it. Serve with f