

French Toast with Berries

Enjoy a classic French Toast with Berries that's perfect for breakfast, brunch or weekend mornings. Golden-fried slices are served with fresh berry topping and a dusting of sweetness, delivering a delightful balance of texture and flavour that's simple to make yet impressive to serve. Whether for family mornings or relaxed entertaining, this crowd-pleasing dish brings a burst of fruity freshness to every plate.



Prep: 10 min

Cooking: 10 min

Serves: 4

Makes: 6-8

Ingredients

- 4 large eggs, at room temperature
- $\frac{3}{4}$ cup reduced fat milk
- $\frac{1}{4}$ cup caster sugar
- $\frac{1}{2}$ tsp vanilla extract
- Butter, for greasing pan
- 6-8 slices day-old thick white bread
- Strawberries and blueberries, to serve
- Icing sugar, for dusting

Method

1. Preheat oven to 120°C/100°C fan-forced. Whisk eggs, milk, sugar and vanilla in a medium shallow dish.
2. Grease a large non-stick frying pan with butter and melt over medium heat. Dip 2 bread slices into egg mixture for about 15-20 seconds on each side. Add to pan and cook for 2-3 minutes on each side until light golden brown. Transfer to a tray and keep warm in the oven. Repeat with extra butter, remaining bread and egg mixture.
3. Place French toast onto serving plates. Top with strawberries and blueberries, lightly dust with icing sugar and serve.

Notes

If you are wanting to make this French toast in bulk, we have these egg products to buy wholesale to make it easier:

- Frozen whole egg
- Dried whole egg

- Bulk whole egg

Australian Eggs