

Strawberry Chocolate French Toast



DelFresco
Pure

Yield: 2 servings

Prep Time: 5 minutes

Total Time: 15 minutes

If you are looking for something decadent, this recipe will not disappoint! What could be better for a special occasion or Sunday brunch?

Ingredients:

- 4 slices thick cut, white bread
- 2 eggs
- 3 tbsp cream
- 1 tbsp butter
- ¼ cup chocolate hazelnut spread
- 1 package YES!Berries
Your Everyday Snack!®
strawberries, hulled and sliced

Directions:

1. In a shallow dish whisk together the eggs and cream.
2. Heat a large skillet over medium heat. Add a tablespoon butter.
3. Once butter is melted, dip each piece of bread into egg mixture, ensuring each is saturated. Cook until golden brown on both sides.
4. Remove and let rest 2 minutes so the bread is not burning hot. Then, while still very warm, spread chocolate hazelnut spread onto 4 slices of bread covering them to the edge. Add sliced berries and make a sandwich. Top with extra berries.

Cooking Tips:

Serve warm. Top with a light sprinkle of icing sugar and maple syrup if desired.



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Nutrition Facts: Serving Size: 2, Calories 577, Total Fat 35.1g (45% Daily Value), Saturated Fat 8.8g (44% Daily Value), Cholesterol 182mg (61% Daily Value), Sodium 130mg (6% Daily Value), Potassium 327mg (7% Daily Value), Carbohydrate 53.7g (20% Daily Value), Dietary Fiber 5.4g (19% Daily Value), Sugars 28g, Protein 14.3g