

# FRENCH DOUGHNUT TOAST WITH STRAWBERRY SAUCE

<i><b>Ingredients</b></i>	<i><b>Equipment</b></i>
8 Slices Bread/ <b>Gluten Free*</b>	Chopping Boards
4 Eggs/ <b>No Egg Replacer*</b>	Knives
¼ Cup Vanilla Extract	Cup Measures
½ Cup Milk/ <b>Soy*</b>	Spoon Measures
100 grams Caster Sugar	Whisk
50 Grams Nuttelex	Juicer
Vegetable Oil for frying	Large and Medium Mixing Bowls
	Tongs
Strawberry Sauce	Blender
1 Punnet Strawberries	Frying pan
¼ Cup Icing Sugar	
Juice of 1 lemon	

\*Please refer to the CPS website for alternative ingredients

## ***What to do***

1. Get out all required equipment
2. Weigh and measure ingredients
3. Beat the eggs with the milk and vanilla extract in the large mixing bowl, whisk until combined.
4. Slice the bread in quarters.
5. Soak the bread in the egg mixture until coated. Do not soak for too long as the bread will get very soggy.
6. Place caster sugar in the medium mixing bowl.
7. Heat the butter and some oil in a frying pan.

- 8. Fry the bread until golden on both sides.**
- 9. Dip bread in the caster sugar and place on paper towel.**

## **STRAWBERRY SAUCE**

- 10. Cut strawberries in quarters.**
- 11. Juice the lemon**
- 12. Place strawberries, icing sugar and lemon juice in the blender.**
- 13. Blend until well combined.**

**Place sugared doughnut toast on a plate and pour the strawberry mixture on top.**