



FRENCH DOUGHNUT TOAST WITH STRAWBERRY SAUCE

| <i>Ingredients</i> | <i>Equipment</i> |
|-----------------------------------|--------------------------------------|
| 8 Slices Bread/Gluten Free | Chopping Boards |
| 4 Eggs/No Egg Replacer | Knives |
| ¼ Cup Vanilla Extract | Cup Measures |
| ½ Cup Milk/Soy | Spoon Measures |
| 100 grams Caster Sugar | Whisk |
| 50 Grams Butter/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 see the CPS website for alternative ingredients used in the Kitchen Classroom.

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.