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## Cinnamon French Toast

*Makes 8 servings. Recipe adapted from Chobani®.*

### Ingredients

- 1 cup Chobani® Vanilla Blended Greek Yogurt, divided
- 8 challah slices
- 1/3 cup whole milk
- 3 eggs
- 1 pinch ground nutmeg
- 1 teaspoon ground cinnamon
- 2 tablespoons sugar
- 1/4 teaspoon kosher salt
- 1/2 teaspoon orange zest
- 2 tablespoons unsalted butter
- 1/4 cup maple syrup
- Sliced fresh strawberries & blueberries for garnish

### Directions

1. Set oven to 275°F, or lowest possible temperature.
2. In a bowl, add 1/3 cup of yogurt, milk, eggs, nutmeg, cinnamon, sugar, salt, and orange zest.
3. Whisk together until well mixed.
4. Warm a portion of the butter in a nonstick skillet on medium heat until melted.
5. Soak bread on each side for several seconds in the yogurt-egg mixture and then place in the skillet.
6. Cook French toast for 2-3 minutes on each side, or until golden brown and cooked through.
7. Transfer finished French toast to a sheet pan in oven to hold hot. Repeat until all remaining French toast is cooked.
8. Top each slice of French toast with a dollop of remaining yogurt, garnish with fruit and maple syrup to serve.