





FRENCH TOAST FLATBREAD WITH FRESH FRUIT

French Toast Flatbread with Fresh Fruit puts an upscale twist on a breakfast favorite.

Yield: 1 serving

INGREDIENTS

1 Each	 Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
1 oz	 On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
2 tbsp.	Milk
1/4 tsp.	Vanilla
1/2 tsp.	Cinnamon
1/2 Each	Fresh Peach
1/2 Each	Fresh Berries
1.5 tbsp.	Vegetable oil
2 tbsp.	Honey



DIRECTIONS

- 1 Blend egg, vanilla, milk and cinnamon in a mixing bowl, then set aside.
- 2 In a sauté pan, melt butter and add honey. Add the peach slices and coat well. Remove from heat.
- 3 Cut the flatbread into triangles, place in the egg mixture and coat well, insuring that the liquid is absorbed.
- 4 Drop each flatbread triangle onto a hot, oiled griddle or frying pan to cook until each side is golden. Shingle warm flatbread triangles onto a plate and top with peaches and berries.
- 5 Drizzle with remaining warm honey butter and top with a generous dollop of Rich's On Top then serve.