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	RICH'S 6.5" x 6.5" Plain Oven Fired Flatbread, 120 Ct, 3.3oz (#01946)
1 oz	RICH'S 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.

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