



## 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** Fully Baked Oven Fired Plain Flats, 6.5" X 6.5", 120 Count (#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.