

Ice Cream French Toast

Our ice cream French toast is made by soaking thick slices of bread in melted vanilla ice cream for a rich and custard-like texture. It's simple to prepare and packed with flavour. The bread absorbs the ice cream overnight, then bakes into a golden, satisfying dish.

Ingredients

Half a baguette
1 pt Ben & Jerry's Fairtrade Vanilla ice cream, melted
1 cup milk
2 tsp cinnamon
4 eggs
2 tsp maple syrup (plus more for serving)

Method

- Grease 8" x 8" baking dish with butter
- Slice baguette and layer the slices in the greased baking dish.
- In a large mixing bowl, combine melted ice cream, milk, cinnamon, eggs, and maple syrup.
- Pour liquid mix over sliced baguette. Cover and refrigerate overnight.
- In the morning, bake at 350°F for 15 minutes or until golden brown.
- Slice, drizzle with more maple syrup, and enjoy!

