

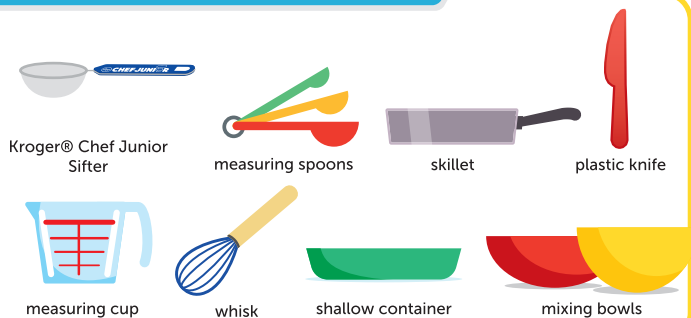
# FRENCH TOAST BITES



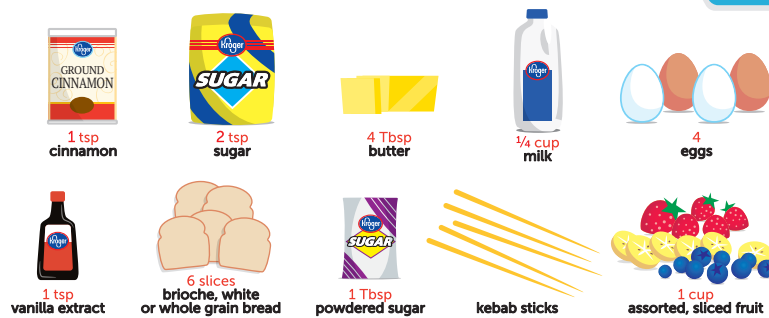
## CHEF JUNIOR

TRY IT AT HOME!

### WHAT YOU'LL NEED:



### FULL RECIPE



### INGREDIENTS:

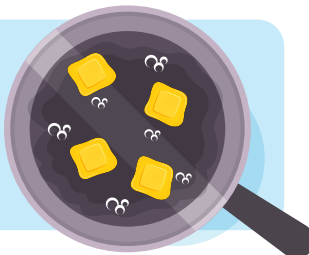
#### HONEY CREAM CHEESE DIP



**1** In a small bowl, **combine cinnamon and sugar** and set aside.



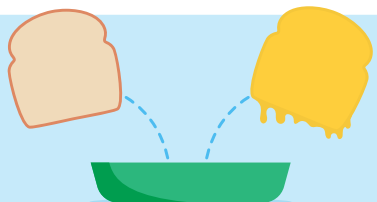
**2** In a skillet, **melt butter** over medium heat.



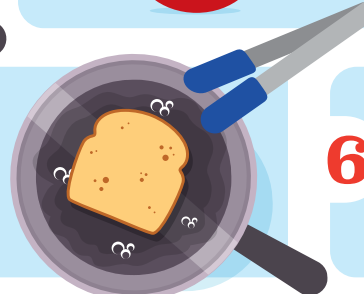
**3** **Whisk together** cinnamon mixture, eggs, milk, and vanilla and **pour into a shallow container.**



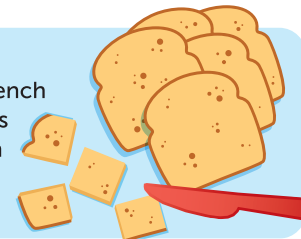
**4** **Dip bread in egg mixture.**



**5** **Fry slices** until golden brown, and then carefully use tongs to **flip and cook the other side.**



**6** **Cut the french toast** slices into 1 inch squares.

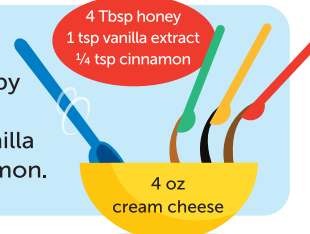


**7** On the kebab stick, **thread a piece of toast** and then a **piece of fruit**, alternating until the stick is full.



Use your sifter to **dust the kebabs** with powdered sugar.

**8** Make the honey cream cheese dip by **mixing** the cream cheese, honey, vanilla extract, and cinnamon.



**9** **Dip each bite** into the honey cream cheese dip. Enjoy!

