



Cinnamon French Toast Minis

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 loaves of bread, cut into 4 equal parts each
- 1 160g can Evaporated Full-cream Milk (I used Carnation brand)
- 1/2 tsp Cinnamon powder, more if desired
- 1/2 tsp Olive oil, per side of the toasted bread
- Maple syrup, poured on top of the toasts

Instructions

1. Pour in the milk in a dish bowl.
2. Dip one side of the bread into the milk dish.
3. Sprinkle cinnamon powder over the dipped side.
4. Fry the dry side of the bread. Make sure the heat is at low-medium only.
5. When the side turns golden, flip to the other side. Add oil if necessary.
6. When the other side turns golden, set aside.
7. Finish the rest of the breads.
8. Pour maple syrup on top of the cinnamon french toasts.
9. Enjoy with a hot drink.