



Jennifer

Chocolate Stuffed French Toast Muffins

INGREDIENTS

- 24 slices soft white bread
- 4 eggs
- 2 tbsp milk
- 1½ tsp cinnamon
- ½ cup plus 1 tbsp sugar
- ½ tsp vanilla essence
- 2 cups chocolate hazelnut spread

DIRECTIONS

1. Preheat oven to 350°F (180°C) and grease a 12 whole cupcake tin, set aside.
2. Using a 4" round cookie cutter, cut out the center of each piece of white bread, keeping the crusts for breadcrumbs.

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3. In a bowl whisk together eggs, milk, $\frac{1}{2}$ tsp cinnamon and 1 tbsp sugar until smooth. Dip a round of bread in the egg and then press into the center of a cupcake cavity. Repeat with remaining rounds.
4. Fill each with a heaping tablespoon of chocolate hazelnut spread. Cover with another egg dipped round and gently press the edges to adhere and press into the sides of the tin.
5. Mix together remaining sugar and cinnamon, sprinkle generously over top of each and bake for 20-25 minutes until cooked and golden brown.
6. Enjoy!