

## RECIPE

# (NOT Fred Flintstone's) Fruity Pebble French Toast Recipe



**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

**Total Time:** 20 minutes

**Servings:** 8 slices of french toast

**Calories:**

## Ingredients

- Bread, 8 slices
- Eggs, 3 large
- Milk, 1 cup
- Fruity Pebbles, 3 cups
- Butter, 4 Tablespoons
- Vanilla, 1 teaspoon
- Cinnamon, ½ teaspoon

## Preparation

1. In a shallow dish, whisk together eggs, milk, vanilla, and cinnamon until combined.
2. In a separate bowl, add Fruity Pebbles. Crush cereal to make it easier to stick to bread.
3. Working on 1 slice at a time, dip bread until fully soaked, ~45 seconds.
4. Transfer soaked bread to Fruity Pebbles and press to coat. Use your hands if necessary to get the cereal to stick.
5. In a large skillet over medium-low heat, melt 2 tablespoons of butter. Add french toast and cook ~3 minutes each side.
6. Repeat with remaining bread. Add butter if needed.

## Tips

Pour ½ cup of cereal into milk mixture and let it sit for a few minutes to sweeten up the milk before dipping bread into mixture.