

# CRISPY GIANT FRENCH TOAST CRUMPETS

SERVINGS: 4

CREATION TIME: 25 MIN

LEVEL: EASY

## Ingredients

1 x 6 Pack of Happy Eggs	3-4 tbsp Olive Oil
1 x 3 Pack of Warburtons Giant Crumpets	2 Cups of Crispy Cereal
160ml Whole Milk	1 Punnet Blueberries
80ml Double Cream	1-2 Bananas
1 tsp Vanilla Essence	2 tbsp Chopped Hazelnuts
	Maple Syrup

## Directions

1. Whisk together 4 Happy Eggs, milk, cream and vanilla and then pour into a shallow tray.
2. Take 1 - 2 crumpets at a time and lay in the egg mix, allow to soak for 3-4 minutes...the longer the soak the better!
3. Then place into the crispy cereal ensuring all sides are covered.
4. Heat a medium sauce pan and add the oil, place soaked crumpet in the pan and cook on each side for 2-3 minutes on a medium heat.
5. Cook until golden and crispy, keep warm and then serve with sliced banana, blueberries and drizzle with maple syrup.

