

French toast with glazed bacon

15m prep | 20m cook | 2 servings



Why has this page changed? ⓘ

11 Ingredients

- 200ml milk
- 2 eggs
- 1/4 tsp ground cinnamon
- 125ml (1/2 cup) double cream
- 1/4 tsp vanilla bean paste
- 4 rashers smoked streaky bacon
- 80ml (1/3 cup) honey
- 30g butter, chopped
- 4 thick slices brioche loaf
- 125g strawberries, hulled, quartered
- Icing sugar, to dust

5 Method Steps

- **Step 1** Whisk together the milk, eggs and cinnamon in a shallow bowl and set aside.
- **Step 2** Use electric beaters to beat the cream and vanilla in a small bowl until soft peaks form. Set aside.
- **Step 3** Heat a non-stick frying pan over medium-high heat. Add the bacon. Cook, turning, for 4 minutes or until golden. Drizzle with the honey. Turn the bacon to lightly coat. Bring honey to a gentle simmer. Simmer for 30 seconds to 1 minute or until honey has thickened slightly and coats the bacon. Remove pan from heat and set aside.
- **Step 4** Melt half the butter in a separate non-stick frying pan over medium-low heat until melted and foaming. Dip 2 brioche slices in egg mixture until well coated all over. Add to pan and cook for 2-3 minutes each side or until golden and crisp. Transfer to a plate. Cover loosely with foil to keep warm. Repeat with remaining butter, brioche and egg mixture.
- **Step 5** Serve the French toast with bacon, strawberries and whipped cream. Drizzle with the reduced honey, if you like, and lightly dust with icing sugar.

RECIPE NOTES

Tips and tricks: Cook the bacon in pure maple syrup (avoid the maple-flavoured syrup) instead of honey, if you like. For an indulgent dessert, top the French toast with creamy vanilla ice-cream and warm caramel sauce or a rich chocolate fudge topping.
