

Baked Crunchy French Toast Fingers

Prep Time 15 min

Start to Finish 35 min

Servings 12

Ingredients

3 ½ cups Blueberry Chex™ Cereal or Strawberry Vanilla Chex™ Cereal

6 slices whole grain bread

3 large eggs, slightly beaten

1 cup milk

1 tsp vanilla

1/8 teaspoon salt

6 cups assorted fresh fruit (ex. sliced bananas, blueberries, raspberries and chopped strawberries)

Directions

1. Heat oven to 425°F. Line a 15 x 10 x 1-inch baking pan with foil and spray with cooking spray.
2. Place cereal in a large resealable plastic bag; seal bag. Using rolling pin or flat bottom of measuring cup, finely crush the cereal. Place crushed cereal in pie plate or shallow dish.
3. Cut each slice of bread in half lengthwise to make strips. Place the bread strips in a 13 x 9-inch (3-quart) glass baking dish.
4. In a medium bowl beat eggs, milk, vanilla and salt with whisk until well mixed. Pour egg mixture slowly and evenly over bread strips. Let soak for two minutes, pressing gently halfway through with back of metal spatula to ensure strips are fully soaked.
5. Remove bread strips from egg mixture one at a time, and carefully dip into crushed cereal, turning to coat both sides (pressing in with hands if needed). Arrange coated strips in pan.
6. Bake 10 to 12 minutes or until bottoms are golden brown. Carefully flip each strip, then bake four to six minutes longer or until golden brown. To serve: Place one French toast "finger" on plate, top with ¼ cup fruit and serve another ¼ cup fruit on the side.

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