

Apple Pie French Toast

Ingredients for Apple Pie Filling:

- ½ tbsp **butter**
- ½ cup **apples, peeled and chopped**
- 1 tbsp **maple syrup**
- ½ tbsp **whole wheat flour**
- ¼ tbsp **cinnamon**
- ⅛ tsp **nutmeg**
- 2 **thick-cut slices brioche bread**
- 2 **eggs**
- 2 tbsp **milk**
- ½ tsp **ground cinnamon**
- ½ tbsp **maple syrup**
- 2 tbsp **butter**

Ingredients for Garnish:

- 2 tbsp **granulated sugar**
- 1 tsp **cinnamon**

Instructions:

Apple Pie Filling: In a small pan over medium heat, melt butter. Add apples, 1 tbsp. maple syrup, flour, cinnamon and nutmeg. Mix until apples are coated. Cook 8-10 minutes, until apples are soft and tender. Remove from heat, allow to cool slightly.

Cut a wide slit into the bottom of each slice of brioche to create a deep pocket. Fill each slice of brioche with cooked apple mixture.

In a shallow dish, whisk together eggs, milk, cinnamon and ½ tbsp. maple syrup.

In a large non-stick frying pan over medium-low heat, melt butter.

Working one slice at a time and using tongs, dip bread into egg mixture until fully soaked on each side. Cook both slices of bread at the same time until golden, about 3-4 minutes per side.

Garnish: Mix sugar and cinnamon together to make cinnamon sugar. Sprinkle cooked French toast with cinnamon sugar and enjoy.