



Ingredients

For the toast:

- 5 large eggs, at room temperature;
- $\frac{2}{3}$ cup milk; or replace with coconut milk
- 2 tbsp granulated sugar;
- 1 tsp vanilla extract;
- $\frac{1}{4}$ tsp of cinnamon
- pinch of salt
- 6 slices of Wonder® White Texas Toast Bread
- Vegetable oil and butter for cooking
- 2 tbsp Ube Halaya jam
- Sweetened coconut strings

For the ube cream cheese frosting:

- 1 package of cream cheese
- $\frac{2}{3}$ cup whipped cream
- $\frac{1}{3}$ cup condensed milk
- 2 tbsp of Ube jam (Ube Halaya)
- 1 tsp ube extract

For the ube syrup:

- $\frac{2}{3}$ cup condensed milk
- 1 tsp ube extract

Ube French Toast

 mombossofboys

How to Make

 Prep Time: 10 mins | Cook Time: 20 mins | Total Time: 30 mins

1. Whisk together eggs, milk, sugar, vanilla extract, cinnamon, and salt in a mixing bowl.
2. Preheat a griddle or heat a large skillet over medium heat. Grease with butter and cooking oil (equal parts for example 2 tbsp of butter and 2 tbsp of cooking oil).
3. Dip each bread slice into the beaten egg mixture, let it soak slightly, flip and let the other side soak as well.
4. Cook for a few minutes until golden brown on both sides. Usually, it takes about 2 minutes per side. Repeat with the remaining bread slices.
5. When done, transfer to a plate to cool down and make the ube cream cheese and ube syrup.
6. Make the ube cream cheese frosting by whipping all ingredients together until smooth.
7. Make the syrup by mixing the syrup ingredients.

Assemble the French Toast

1. Cut 1 French toast in half and place $\frac{1}{2}$ slice on a plate.
2. Spread cream cheese frosting on top.
3. Add the other $\frac{1}{2}$ of the French toast and dollop on the cream cheese frosting.
4. Top with coconut string and drizzle ube syrup on top. Enjoy!