



Crème Brûlée Fancy French Toast Sticks

By Dylan Sabuco

Prep Time 10 / **Cook Time** 10 / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

fry: to fry in a pan in a small amount of fat.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

slice: to cut into thin pieces using a sawing motion with your knife.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Large frying pan
- Large mixing bowl
- Can opener
- Measuring spoons
- Liquid measuring cup
- Whisk
- Cutting board
- Kid-safe knife
- Tongs or spatula

Ingredients

Crème Brûlée Fancy French Toast Sticks

- 6 slices of bread, your choice ******(for GLUTEN ALLERGY sub gluten-free/nut-free bread slices)******

1 14-oz can of sweetened condensed milk ******(for DAIRY ALLERGY sub 1 C coconut cream + 1/4 C granulated sugar)******

1 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******

3 eggs ******(for EGG ALLERGY sub 2 T flaxseeds + 1/4 C warm water—more info below)******

1/4 C water

1/4 C vegetable oil ******

Food Allergen Substitutions

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Gluten/Wheat: Substitute gluten-free/nut-free bread slices. Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Dairy: For 1 14-oz can of sweetened condensed milk, substitute 1 C coconut cream + 1/4 C granulated sugar.

Egg: For 3 eggs, substitute 2 T flaxseeds + 1/4 C warm water. Stir and soak flaxseeds in warm water for 5 minutes or until fully absorbed and thickened.

Soy: Substitute canola oil or other nut-free high-smoking point oil for vegetable oil.

Instructions

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intro

Today, we will combine two amazing, sweet treats: French toast and crème brûlée. Both recipes originate from France and start as a custard. Custard is quite amazing. This creamy, eggy, and sweet mixture can be turned into pudding, pastry cream, ice cream, French toast, and crème brûlée. Let's dive into this tasty, custardy creation.

measure + mix

In a large mixing bowl, measure **1 can of sweetened condensed milk**, **1 teaspoon vanilla extract**, **3 eggs**, and **1/4 cup water**. Whisk to combine. The bread will soak in this custard before being fried.

scrumptious science

What is a custard? Custard is a creamy combination of milk or cream, sugar, and eggs. Custard is used to make tons of sweet treats like ice cream, crème brûlée, or pastry cream. The main thing to focus on when making a traditional custard is to control the heat. If you let the custard get too hot, the eggs will become lumpy instead of smooth.

slice + soak

Cut **6 slices of bread** into long, thick strips. Remember you want the shape to be big enough to hold in your hand without it falling apart. Then, soak the slices of bread in the custard. Be sure that each piece of bread is fully soaked in custard.

fry + dunk

Add **1/4 cup of vegetable oil** to a large frying pan over medium-high heat. After heating the oil for about 1 minute, add the French toast sticks in an even single layer. Cook on each side for 4 minutes or until golden brown. Serve straight out of the pan. Be sure to dunk the Crème Brûlée Fancy French Toast Sticks in or drizzle with syrup, like our Boujee Berry Syrup before digging in. Bon appétit!

Featured Ingredient: Sweetened Condensed Milk!

Hi! I'm Sweetened Condensed Milk!

"As you can tell from my name: I'm milk; I'm sweet; and I'm condensed! Condensed means that the milk has had around 60 percent of its water removed, so it becomes dense and thick. Then, sugar is added to make it sweet. I come in a can and am able to sit unopened on your pantry shelf for one to two years so you can add me to your dessert recipes whenever you need me!"

In his travel books from the late 1200s, the explorer and merchant Marco Polo wrote about the Tatars, or Turkic ethnic groups across Eastern Europe and Asia, who condensed milk into a paste, which would be carried around in 10-pound bags. This was probably a fermented, yogurt-like milk curd, "katyk," to which they would add water to make a drink called "ayran."

Nicolas Appert, a French confectioner and inventor, successfully condensed milk in 1820. In the United States, Gail Borden Jr invented a process in 1853, before refrigeration, to make sweetened condensed milk, allowing milk to be stored for much longer than a few hours.

Evaporated milk is a similar shelf-stable canned milk product, except it does not contain sugar and must be homogenized and sterilized by heat. In some countries, they call evaporated milk unsweetened condensed milk.

"Sweetened condensed milk" is often shortened to "condensed milk." It has many uses. Add it to hot coffee and tea instead of milk, or make Thai iced tea or Vietnamese iced coffee with it. You can make fudge and dulce de leche with condensed milk. You will also find it in caramel candy and key lime pie, and it is a main ingredient in a Brazilian confection called "brigadeiro."

You might even try adding sweetened condensed milk to the egg mixture for French toast, like our Crème Brûlée Fancy French Toast Sticks!