



EASY APPLE PIE FRENCH TOAST

Easy Apple Pie French Toast

Easy Apple Pie French Toast is a sweet twist on breakfast that's a-peel-ing to everyone! Soft, golden slices of French toast are topped with warm, cinnamon-spiced apples that taste just like pie filling—because who says you can't have dessert for breakfast? This crisp creation is quick, cozy, and sure to make your mornings apple-solutely delightful!

Ingredients

- 1 **apple**, finely diced, skin on
- 1 tablespoon firmly packed **brown sugar**
- ¼ teaspoon **ground cinnamon**, plus more to taste
- 1 slice **whole-grain bread**, cut into small cubes
- 1 large **egg**, lightly beaten
- Pinch Kosher **salt**
- Optional toppings: **Whipped cream**, **maple syrup**

Directions

1. Mix chopped apple with brown sugar and cinnamon in a small microwave-safe bowl. Microwave for 1 minute and stir. Add the bread cubes and egg, then stir to combine everything in the bowl.
2. Add a pinch of kosher salt and a dash of extra ground cinnamon or apple pie spice, if desired. Place back in the microwave for 90 seconds or until the egg is cooked.
3. Garnish with an optional squirt of whipped cream or a drizzle of maple syrup and dig in!



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