

Kellogg's CORN FLAKES[®] Cinnamon CANELA

Seek & Find

Help Corny[™] find all 15 things he'll need to make the recipe.

Corny[™]

For answers, visit kfh.com/games



SERVING SUGGESTION

CRUNCHY CHURRO Toast Bites

Prep Time: 15 minutes
Total Time: 20 minutes
Yield: 32 pieces; 4 servings;
(1 serving = 8 pieces)

INGREDIENTS

2 eggs, slightly beaten
1/2 cup milk or half-and-half
2 tablespoons sugar
1/2 teaspoon vanilla
1/8 teaspoon ground nutmeg
4 slices (each 1/2-inch thick)
Hawaiian bread, challah bread
or brioche bread
3 1/2 cups Kellogg's Corn Flakes[®]
Cinnamon (crushed to 2 cups)
2 tablespoons butter
Maple syrup, chocolate syrup or
fruit-flavored yogurt (optional)

DIRECTIONS

1. In small bowl, whisk together eggs, milk, sugar, vanilla and nutmeg. Pour into shallow dish. Place KELLOGG'S CORN FLAKES Cinnamon in another shallow dish.
2. Lengthwise, cut each bread slice into 4 strips. Horizontally cut each strip in half. Dip bread pieces into egg mixture, turning to coat both sides. Roll in cereal, gently pressing onto bread. Place on wax-paper-lined tray until all bread pieces are coated.
3. In large nonstick skillet or on griddle melt 1 tablespoon of the butter over medium heat. Add half of the bread pieces. Cook for 4 to 5 minutes or until golden brown, turning once halfway through cooking time. Repeat with remaining butter and remaining bread pieces.
4. Serve warm with maple syrup, chocolate syrup or yogurt as dipping sauce (if desired).

For more great recipes, visit kelloggs.com