



Spiced Amaretto French Toast



2 servings



20 minutes

A decadent twist on classic French toast, infused with the warm, nutty notes of amaretto and the bold richness of Fennel and Fire's Coffee Twist seasoning. Topped with a luscious cherry amaretto jam & a touch of whipped cream, this breakfast is pure indulgence.

INGREDIENTS

For French Toast:

- 4 Thick Slices of Brioche or Challah
- 2 Large Eggs
- 1/2 Cup Half & Half
- 2 Tbsp amaretto liqueur
- 1 tsp vanilla extract
- 10 grinds of Fennel & Fire Coffee Twist
- 1 Tbsp of butter

For Cherry Amaretto Jam

- 1/2 cup cherry preserves (such as Bonne Maman)
- 1 Tbsp Amaretto liqueur
- 10 grinds of Fennel and Fire Coffee Twist.

Garnish:

- Whipped cream
- Maple Syrup
- Additional Fennel and Fire Coffee Twist to flavor

NOTES:

It goes great with our Fennel and Fire Hibiscus Sunrise

DIRECTIONS

1. Prepare the Batter: In a shallow dish, whisk together the eggs, milk, amaretto, vanilla extract, and Fennel and Fire Coffee Twist seasoning until smooth.
2. Soak the Bread: Dip each slice of brioche into the egg mixture, ensuring both sides are well-coated. Let sit for 15-30 seconds per side to absorb the flavors.
3. Cook the French Toast: Heat a large skillet or griddle over medium heat and melt the butter. Cook each slice for 2-3 minutes per side or until golden brown and slightly crisp on the edges.
4. Make the Cherry Amaretto Jam: In a small microwave-proof bowl, warm the cherry preserves with amaretto and Fennel and Fire Coffee Twist seasoning, stirring until smooth, slightly thickened, and warmed through about 30 seconds.
5. Assemble: Plate the French toast, pour a small amount of War Eagle Berry Syrup or maple syrup on top, and generously top with the cherry amaretto mixture.
6. Garnish & Serve: Top with a small dollop of whipped cream and finish with a few extra grinds of Fennel and Fire Coffee Twist seasoning. Serve immediately and enjoy!