



Sweet Soft Pretzel French Toast

Yield: 6 servings

Ingredients:

6	J&J Snacks Sweet Dough Pretzels
10	Eggs (large)
2 Cups	Half and Half
3 Cups	Whole Milk
4 Tbsp.	Granulated Sugar
2 Tsp.	Ground Cinnamon
2 Tsp.	Vanilla Extract
Pinch	Kosher Salt
	Powdered Sugar for Garnish
	Maple Syrup for Garnish
	Fresh Berries or Garnish

Directions:

1. Thaw frozen pretzels on parchment lined pan at room temperature
2. Pre-heat fryer to 350°F
3. Whisk eggs, salt, cinnamon, vanilla, and sugar together
4. Add half and half and milk into egg mixture and whisk until fully incorporated
5. Score top side of pretzels randomly with a serrated knife, then slice pretzels in quarters and soak in custard
6. Fry for 90 seconds
7. Top with powdered sugar
8. Serve with maple syrup and fresh berries

Recipe and photo courtesy of J&J Snacks