

# Apple Pie French Toast



## Shopping list:

**12 French toast apple pie muffins**

12 pieces of toast

4 eggs

100ml milk

3 tbsp sugar

1 tsp cinnamon

1tbsp softened butter

Filling: 30g butter

50g sugar

4 apples

1tsp cinnamon Butter for the tin

## Let's bake

First, peel the apples, cut them into pieces. Melt the butter and sugar in a pan and add the apples as well as the cinnamon. Cook until the apple pieces are getting soft.

Now, whisk together the eggs, milk, sugar and cinnamon. Cut the edges off the toast and put them. Leave edges aside.

Now flipSoak the toast in the egg wash and put them into buttered muffin tins. Fill with approx. 1 tbsp of the apple pie filling. Cut some of the toast edges into small pieces, put them into the rest of the eggwash and sprinkle them over the apple pie filling.

Put some softened butter on top and bake in the preheated oven for 10-20 minutes at 180°C with the fan on until golden brown.