

## CROISSANT FRENCH TOAST WITH CARMEL APPLES

3 large eggs  
1/4 cup milk  
1/2 teaspoon pure vanilla extract  
Pinch ground cinnamon  
GOOD EATS Caramel Apple Pie Filling  
4 large croissants, halved lengthwise  
Confectioners' sugar, for dusting  
Ground cinnamon, for dusting

Make the batter for the French toast by whisking together the eggs, milk, vanilla, and cinnamon until evenly blended. For the French toast itself, warm the butter in a large non-stick skillet over medium-low heat. You probably will only be able to fit a couple of croissants in the pan at once, so prepare these in batches. Take a croissant half and quickly dredge it in the batter. The key word here is quickly; the croissants are very soft and will disintegrate if soaked in the batter. Lay the croissants in the pan, cut-side down, and cook for 4 to 5 minutes. Carefully flip them over with a spatula and brown the other side.

The presentation is like a caramel apple sandwich - take the bottom half of the croissant and put it on a plate, spoon some of the caramel apples on top of that, and cover with the top 1/2 of the croissant. Dust with confectioners' sugar and cinnamon and serve.