



Tastes Better From *Scratch*

EVERYDAY FAVORITES

Stuffed French Toast:

Mix well, 3 large eggs, 1 cup half-&-half, pinch salt, 1-Tbl sugar
Cut 6 pieces Italian or Challah bread sliced 1 1/4 -inch thick and cut on bias (angle). Better if bread is not fresh or too soft. Cut a pocket in the side, stuff with one handcrafted marshmallow cut in half.
Soak bread in custard mix, both sides, remove from custard, let excess drip off.
Melt 2-Tbl butter in medium/low frying pan till foamy, lay bread in fry pan. Cook till toast has turned golden and browned, flip and cook other side. Keep warm in oven while cooking all the toast.
*Add cinnamon, nutmeg, vanilla or orange zest to custard for variations.
Enjoy with maple syrup, powdered sugar or fresh fruit.

Marshmallow Factory LLC

All natural cane sugar syrup, gluten free, corn syrup free, nut free

... Simple ingredients - Amazing flavors ...

Brewed Coffee - Chocolate Chip - Chocolate Milkshake

Cinnamon - Creme Brulee - Dulce de Leche -

Espresso Triple Chocolate - Ginger Snap - Key Lime Pie

Fresh Lemonade - Mocha Madness - Orange Tangerine Dream

Raspberry Chocolate Chip - Salted Caramel

Tiramisu - Toasted Coconut - Turtle - Vanilla

*Perfect for ambrosia, crispie rice treats, fudge,
brownies, fondu, hot cocoa, coffee, tea, steamed milk,
baked apples, S'mores or just plain eat them!*

Michelle Fabricant - Maker of unique handcrafted Marshmallows

1274 Main Street, Dunedin, Florida

smoremarshmallows@yahoo.com

contact us for special events, party favors & seasonal favorites