

NUCO Coconut Crunch Recipes

Prep Time: 15 mins

Add an extra crunch texture to your French toast in the morning with our NUCO Coconut Crunch Cereal!



Ingredients: Makes (2) Servings

- 2 Tablespoons unsalted butter
- 2 cups crushed NUCO Coconut Crunch Cereal
- 2 large eggs
- 2 Tablespoons coconut milk
- 1/2 Teaspoon vanilla extract
- 1/4 Teaspoon cinnamon
- A pinch of nutmeg
- 4 slices of bread, cut into 1-inch thick strips
- Maple syrup, for serving

Instructions:

1. Melt butter in a large skillet over medium high heat.
2. Whisk together eggs, milk, vanilla, cinnamon, and nutmeg in a large bowl.
3. Once the mixture is ready, dip the bread strips one by one, then dredge in the crushed NUCO Coconut Crunch cereal, pressing to coat.
4. Add bread strips to the skillet and cook about 2-3 minutes on each side until golden brown and crispy.
5. Serve immediately with maple syrup.

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