THE J.M. SMUCKER Co

Oatmeal Crusted French Toast with Strawberry Orange Syrup

8 slices, 1/3 cup (75 mL) syrup

Prep Time	Cook Time	Serves	Difficulty
15 mins	14 mins	4	N/A

Ingredients

- 4 eggs
- 1/2 cup (125 mL) orange juice
- 1 tsp (5 mL) cinnamon, divided
- 1 tsp (5 mL) vanilla extract
- 2 tbsp (30 mL) brown sugar
- 2 tsp (10 mL) orange zest
- 1 1/3 cups (325 mL) **Robin Hood®** or **Old Mill®** Oats
- 8 slices, firm whole wheat bread
- 3 tbsp (45 mL) butter, divided
- **Syrup:**
- 1/2 cup (125 mL) orange juice
- 1/2 cup (125 mL) **Smucker's®** Strawberry Spread
- 1 tbsp (15 mL) orange zest

Directions

Step 1:

Mix eggs, orange juice, 1/2 tsp (2 mL) cinnamon and next 3 ingredients in shallow bowl. Combine oats and remaining cinnamon in another shallow bowl. Dip bread into egg mixture, then into oats, coating both sides.

Step 2:

Melt butter in a large frying pan over medium heat. Place 4 slices of bread in pan. Cook until brown and starting to puff, about 2 minutes. Turn and cook 1-2 minutes longer. Repeat with 4 other slices. Meanwhile, combine juice and jam in medium saucepan. Bring to a boil over high heat, stirring occasionally. Reduce heat to medium and cook uncovered, stirring occasionally until reduced to a thin syrup, about 6 minutes. Remove from heat and add zest. Drizzle over warm French toast and serve.

Serve with a pot of freshly brewed **Folgers®** Black Silk Coffee.

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