

Hawaiian French Toast Sticks

Ingredients

- 4 Hawaiian Sweet Dinner Rolls
- 2 tbsps butter, divided
- 1 large egg
- 1/2 cup buttermilk
- 1 tsp vanilla
- 2 tbsps sugar
- 1/4 tsp cinnamon
- 1 pinch salt, nutmeg

Summary

Yield: 2

Prep Time: 20 minutes

Category: Breakfast

Cuisine: American

Tags: french toast

Instructions

1. Slice each roll in half horizontally and then slice each half lengthwise to yield 4 pieces total. Trim any ragged edges to prevent burning.
2. Whisk the egg, buttermilk, vanilla, sugar, cinnamon, salt and nutmeg together in a shallow dish.
3. Heat 1 TBsp. butter over medium heat in a nonstick pan.
4. Working in 2 batches, coat half the sticks in the egg mixture. Because the texture of these rolls are quite soft, work quickly to coat all sides without soaking.
5. Place the sticks in the pan and fry, using tongs to turn frequently, until light crisped and golden brown on all sides. Drain on paper towels and set aside. Add the remaining tablespoon of butter to the pan and repeat the process with the second batch.
6. Just before serving, dust lightly with powdered sugar. Serve with warm maple syrup for dipping.

Notes

You may want to put finished french toast sticks in a warm oven (about 200°) while you finish cooking subsequent batches.

You can double or triple this recipe.