

Crunchy Baked French Toast Sticks

🗏 Makes 4 servings 🛛 🛇 Cook time: 20 minutes

Ingredients

- Cooking spray
- 1 cup crushed PopCorners[®]
 Kettle Corn Popped-Corn Snack (about 36 crisps)
- ²/₃ cup crushed Stacy's[®] Sea Salt Pita Thins (about 26 chips)
- 2 Tbsp. light brown sugar
- ¼ tsp. ground cinnamon
- 2 Tbsp. olive oil
- 3 large eggs
- 3/3 cup 1% milk
- 1 tsp. vanilla extract
- 4 thick bread slices, cut into fourths
- Syrup and/or fresh fruit (optional)

Instructions

- 1. Preheat oven to 400°F. Line a baking sheet with parchment paper or coat with cooking spray; set aside.
- 2. Combine crushed PopCorners® Kettle Corn Snacks, Stacy's® Sea Salt Pita Thins, brown sugar, cinnamon and olive oil in a small shallow bowl.
- 3. Whisk together eggs, milk and vanilla in a separate small shallow bowl.
- 4. Dip each piece of bread in egg mixture coating all sides. Next dip in crumb mixture, turning to coat all sides and gently pressing crumbs into bread. Place on prepared baking sheet.
- 5. Bake in preheated oven until French toast sticks are golden and baked through, 15 to 18 minutes.
- 6. Serve warm with fresh fruit and syrup, if desired.

Nutrition Info: Calories: 340 | Total Fat: 13g | Saturated Fat: 2g | Cholesterol: 140mg | Sodium: 370mg Total Carbohydrates: 30g | Dietary | Fiber: 1g | Sugars: 10g | Added Sugar. 8g | Protein: 9g

