BANGIN SPICES

RECIPE #001

BOLD. FUN. BIG FLAVOR.

WEEKEND BRUNCH JUST GOT BANGIN'!

BUTTERED CINNA-BUNZ BRIOCHE FRENCH TOAST



20 MINUTES

EASY TO MAKE

SERVES 6

TAKE ONE! | *Add some BANGIN' to your table.*

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RECIPE #001

BUTTERED CINNA-BUNZ

BRIOCHE FRENCH TOAST

INGREDIENTS

- 4 thick slices brioche bread
- 2 large eggs
- 1/2 cup whole milk
- 1/4 cup heavy cream
- 2 tbsp granulated sugar
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 2 tbsp Buttered Cinna-Bunz Seasoning
- 2 tbsp butter (for cooking)
- Powdered sugar (for topping)
- Maple syrup (for serving)
- Fresh berries (optional)

★ MADE WITH BUTTERED CINNA-BUNZ SEASONING



INSTRUCTIONS

1. In a shallow bowl, whisk together eggs, milk, heavy cream, sugar, vanilla, cinnamon, salt, and Buttered Cinna-Bunz Seasoning.
2. Dip each slice of brioche into the mixture, letting it soak for 20–30 seconds per side.
3. Heat butter in a large skillet or griddle over medium heat.
4. Cook French toast for 3–4 minutes per side, or until golden brown and cooked through.
5. Top with powdered sugar, maple syrup, and fresh berries. Enjoy!

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IT'S A WHOLE VIBE.

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