

## Easy French-Toast Muffins

### Ingredients:

5 cups cubed or torn whole-wheat country bread (½ inch)

¼ cup chopped walnuts/pecans

1 carton Egg Creations French Toast liquid product

### Directions

1. Preheat oven to 325° F. Coat a 12 cup non-stick muffin tin with cooking spray.
2. Mix the bread and Egg Creations liquid in a large bowl, mixing gently, and let sit for about 15 minutes, allowing the bread to absorb the liquid.
3. Divide the mixture among the muffin tins (about ½ cup each). Top with about 1 tsp nuts.
4. Bake until set or brown on top, 20-25 minutes. Let cool in the pan for 10 minutes.

**Hint:** use whole wheat raisin bread, or muesli bread.