

Choc Hazelnut Croissant French Toast Bake



Preparation time: 10 mins
Serves: 4 people
User Rating: ★★★★★

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Choc Hazelnut Croissant French Toast Bake: say that 3 times fast. And yes, it's truly as amazing as it sounds.





In this jaw-dropping dish by SBS Food Editor and recipe innovator, [Camellia Ling Aebischer](#), breakfast staples join forces to create something entirely new. Is this the next Cruffin!? We'll let you decide. Keep scrolling for all the steps to this easy recipe.





Ingredients

- 4 croissants
- 8 Tbsp chocolate spread
- 200 ml milk
- 3 eggs
- 3 Tbsp sugar
- ¼ cup hazelnuts, crushed

Method

1. Slice croissants in half lengthways, fill each with about 2 Tbsp of chocolate spread and sandwich back together.
2. Arrange the croissants in a single layer in a baking dish. Make sure they fit snug.
3. In a medium bowl add the milk, eggs and sugar. Whisk until smooth.
4. Pour the custard mix over the croissants, cover, then place in the fridge overnight to steep.
5. The next day, preheat your oven to 180°C.
6. Scatter the hazelnuts over top of the croissants then bake for 30 minutes uncovered.
7. Remove and rest for 10 minutes before serving.