

Kellogg's
**CORN
 FLAKES®**
Cinnamon
 CANELA



Seek & Find

Help *Corny™* find all 15 things he'll need to make the recipe.



Corny

For answers, visit kfr.com/games



**CRUNCHY CHURRO
 Toast Bites**

Prep Time: 15 minutes
 Total Time: 20 minutes
 Yield: 32 pieces; 4 servings;
 (1 serving = 8 pieces)

INGREDIENTS

- 2 eggs, slightly beaten
- 1/2 cup milk or half-and-half
- 2 tablespoons sugar
- 1/2 teaspoon vanilla
- 1/8 teaspoon ground nutmeg
- 4 slices (each 1/2-inch thick)
 Hawaiian bread, challah bread
 or brioche bread
- 3 1/2 cups *Kellogg's Corn Flakes®*
Cinnamon (crushed to 2 cups)
- 2 tablespoons butter
- Maple syrup, chocolate syrup or
 fruit-flavored yogurt (optional)

DIRECTIONS

1. In small bowl, whisk together eggs, milk, sugar, vanilla and nutmeg. Pour into shallow dish. Place *KELLOGG'S CORN FLAKES Cinnamon* in another shallow dish.
2. Lengthwise, cut each bread slice into 4 strips. Horizontally cut each strip in half. Dip bread pieces into egg mixture, turning to coat both sides. Roll in cereal, gently pressing onto bread. Place on wax-paper-lined tray until all bread pieces are coated.
3. In large nonstick skillet or on griddle melt 1 tablespoon of the butter over medium heat. Add half of the bread pieces. Cook for 4 to 5 minutes or until golden brown, turning once halfway through cooking time. Repeat with remaining butter and remaining bread pieces.
4. Serve warm with maple syrup, chocolate syrup or yogurt as dipping sauce (if desired).

For more great recipes, visit kelloggs.com