


BLACK CHERRY FRENCH TOAST CUPS



INGREDIENTS

410g can **Princes Black Cherry Fruit Filling**
15g butter, softened
8 slices medium-cut white bread from a large sliced loaf, crusts removed
1 large egg
200ml milk
1tsp vanilla extract
Mint sprigs, to decorate
Mascarpone cheese or crème fraiche, to serve

 Serves
4

 Prep
20 minutes

 Cooking
20 minutes

Looking for a clever idea for a simple fruity brunch or dessert? You've found it!

	Calories	Sugars	Fat	Saturated Fat	Salt
215g	392	13g	18g	10g	0.95g
R1%	20%	14%	26%	50%	16%

METHOD

1. Preheat the oven to 200°C, fan oven 180°C, Gas Mark 6.
2. Tip the can of Princes Black Cherry Fruit Filling into a bowl. Set aside.
3. Use the butter to grease 8 holes in a muffin tin. Trim the slices of bread into squares, then use a rolling pin to flatten them.
4. Beat the egg, milk and vanilla together in a shallow bowl. One by one, briefly dip the slices of bread into the mixture. Carefully push each one into the prepared muffin tin. Bake for 18-20 minutes, until set and light golden brown.
5. Cool slightly, then spoon in the Princes Black Cherry Fruit Filling. Serve with mascarpone cheese or crème fraiche.

