



## Pink Lady® apple French toast pockets with bacon

For the breakfast lover: this next-level French toast is everything you need, complete with a hidden centre.

Makes 6



Created by:  
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### Ingredients:

- ♥ 1 unsliced ouma bread loaf
- ♥ 6 eggs, whisked
- ♥ ½ cup (125ml) milk
- ♥ 1 tsp (5ml) vanilla essence
- ♥ ½ tsp (3ml) cinnamon
- ♥ Oil or butter for frying

#### For serving:

- Maple syrup or honey
- 1 packet (200g) streaky bacon

#### Filling:

- ♥ 3 Pink Lady® apples, cored and cubed
- ♥ 1 packet (100g) pecan nuts, roughly chopped and toasted
- ♥ ¼ cup (60g) softened butter
- ♥ ½ tsp (3ml) cinnamon
- ♥ 6 sprigs thyme, leaves picked

### Method:

1. Cut bread into 3cm-thick slices.
2. Create a pocket inside thick slices by cutting into one side, careful not to cut all the way through.
3. Mix filling ingredients and fill pockets generously.
4. Whisk eggs, milk, vanilla and cinnamon lightly together. Set aside.
5. Heat a glug of oil or a knob of butter in a pan over medium-high heat.
6. Dip bread in egg mixture, making sure all sides are coated – but not drenched in egg.
7. Fry for 3 minutes a side, or until golden all around.

Serve pockets with maple syrup or honey, and crispy bacon.

