



# Kids Can Cook: PB & J Cereal French Toast

**PREP TIME:** 5 minutes  
**READY IN:** 25 minutes  
**SERVES:** 4



## INGREDIENTS

- 8 slices whole wheat, white or cinnamon raisin bread
- 1/4 cup Kraft Peanut Butter
- 3 Tbsp. Kraft Pure Strawberry Jam
- 2 eggs
- 2 Tbsp. milk
- 2 1/2 cups Post Honey Bunches of Oats Cereal, crushed
- 2 cups cut-up assorted fresh fruit, such as strawberries and bananas
- 1 Tbsp. sifted icing sugar
- 1/2 cup maple-flavoured or pancake syrup

## EQUIPMENT NEEDED

- 2 butter knives
- 1 cup dry measuring cup
- 1 cup liquid measuring cup
- 1 set measuring spoons
- 2 oven mitts
- Wire mesh sieve
- Wire whisk
- Spatula
- Medium bowl
- 9-in. glass pie plate
- Baking sheet

**1. SPREAD** each of 4 of the bread slices with 1 Tbsp. peanut butter and about 2 tsp. of the jam. Cover with remaining bread slices to make 4 sandwiches.



**2. BREAK** eggs into shallow bowl. Add milk and beat with wire whisk for 30 seconds. (Remind kids to wash their hands after handling raw eggs throughout this recipe.) Place crushed cereal in pie plate.



**3. DIP** each sandwich into egg mixture, then into cereal, turning to evenly coat both sides.



**4. PRESS** gently into cereal mixture to coat.



**5. PLACE** on a lightly greased baking sheet. Bake at 350°F for 20 minutes or until golden brown.



**6. CUT** each sandwich diagonally in half; top with 1/2 cup sliced fresh fruit and sifted icing sugar. Serve with syrup.

