



MARINATED FRENCH TOAST BAKE

— SERVES: 4 • PREP TIME: 20 MINS • COOK TIME: 20 MINS —

INGREDIENTS:

- 1 package King's Hawaiian® Original Hawaiian Sweet Rolls, cut into 1-inch cubes
- 3 eggs
- 1 orange, juiced (about ½ cup)
- ½ teaspoon ground cinnamon
- ½ teaspoon vanilla extract
- ¼ cup shredded sweetened coconut
- ⅓ cup Hawaiian Host® Chocolate Covered Macadamia Nuts, chopped

PREPARATION:

STEP 1

Preheat oven to 350°F.

STEP 2

Spray an 8"x8" baking dish with vegetable oil.

STEP 3

Whisk together eggs, juice, cinnamon, vanilla and coconut.

STEP 4

Toss King's Hawaiian bread cubes gently into egg mixture until fully coated.

STEP 5

Pour bread mix into baking dish.

STEP 6

At this point you can cover with foil and refrigerate overnight.

OR

STEP 7

Bake at 350° F for about 20 minutes until lightly browned and hot. Top with chopped Hawaiian Host Chocolate Macadamia Nut pieces.

