

Comforting. Decadent. Delicious. Our Cinnamon Streusel Pullman was destined for French Toast, a swirl of walnuts and cinnamon amid buttery pound cake.

# **Ingredients**

Cinnamon Streusel Pullman slices

Cinnamon

Eggs

Honey

Milk

Mixed Berries

### **Directions**

## step 1

Beat eggs, milk and cinnamon in a shallow dish

## step 2

Dip Pullman in egg mixture, turning to coat both sides evenly

## step 3

Book on lightly greased nonstick griddle or skillet on medium heat until browned on both sides

### step 4

Top with mixed berries

## step 5

Drizzle with honey

