

French Toast Fingers

Recipe By *Faigy Grossman*



Cooking and Prep:  30
m

Serves:  24

Contains:    

Preference: Dairy

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

A delightful variation of the classic sufganiyot! Enjoy these fantastic fingers with your favorite choice of fillings; we liked them all!

Ingredients (9)

Main ingredients

- 8 slices white bread
- 3 eggs
- 1/4 cup milk — **Gefen Soy** or regular
- 1 tablespoon vanilla sugar
- oil, for frying

Filling

Tuscanini Raspberry Jam

caramel sauce

chocolate spread

hazelnut spread

Start Cooking

French Toast Fingers

1. Trim crusts of bread. Spread four slices with your choice of filling; cover with remaining four slices to form sandwiches. Cut each sandwich into three pieces vertically, forming “finger sandwiches.” Beat eggs, (soy) milk, and vanilla sugar in a medium-sized bowl.
2. Heat oil in a large skillet. Carefully dip fingers into egg mixture, and place in skillet. Fry on all four sides, until fingers are golden brown. Remove to paper towel-lined dish to drain. Continue with remaining fingers until all are fried. Sprinkle fingers with confectioners’ sugar if desired.