

Yogurt Custard Toast: A Creamy, Sweet, and Easy Breakfast Treat

This yogurt custard toast stands out for several reasons:



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 2 slices of thick bread (sourdough or brioche work well)
- 1 cup plain yogurt (Greek or regular)
- 2 tablespoons honey or maple syrup
- 1 teaspoon vanilla extract
- 1 egg
- Fresh fruits (berries, banana, or peaches)
- Optional: nuts or seeds for topping

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. In a bowl, whisk together the yogurt, honey, vanilla extract, and egg until smooth.
3. Place the slices of bread on a baking sheet and generously spread the yogurt mixture over each slice.
4. Bake in the preheated oven for about 10-15 minutes, or until the edges are golden and the custard is set.
5. Remove from the oven and top with fresh fruits and nuts as desired.
6. Serve warm and enjoy your delicious breakfast treat!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/yogurt-custard-toast-a-creamy-sweet-and-easy-breakfast-treat/>