

## How to Make Classic Hong Kong French Toast at Home

crispy on the outside, soft and custardy on the inside



**TIME**  
**3 min**

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**ChefManiac**

### INGREDIENTS

4 slices white bread  
2 eggs  
... cup milk  
2 tbsp butter  
Maple syrup or honey, for drizzling

### DIRECTIONS

1. In a shallow bowl, whisk together eggs and milk until smooth.
2. Heat a non-stick skillet over medium heat and add butter.
3. Dip each slice of bread in the egg mixture, making sure both sides are coated.
4. Place bread on the skillet and cook until golden brown, about 2-3 minutes per side.
5. Transfer to a plate and drizzle generously with maple syrup or honey.
6. Serve hot and enjoy every crisp, custardy bite!

### SWAPS & NOTES

**Bread :** Use thick-sliced milk bread or brioche for extra richness.

**Milk :** Swap with coconut milk or evaporated milk for a more traditional twist.

**Toppings :** Add a pat of butter, a sprinkle of powdered sugar, or even condensed milk.

**Add-ins :** Spread peanut butter or kaya (coconut jam) between the slices for a filled version! ? **Step-by-Step Instructions** In a shallow bowl, whisk together eggs and milk until smooth.

### TIPS FOR SUCCESS

Use day-old bread if possible-it absorbs more custard without getting soggy.

Cook over medium heat to avoid burning the outside while the inside stays raw.

Add a small pinch of cinnamon or vanilla extract to the custard if you like extra flavor.

For the traditional caf  version, serve with a square of butter on top before drizzling. ?

