

The Viral Breakfast Hack I Can't Stop Making: My Go-To Custard Yogurt Toast

Full-fat Greek yogurt will give you the richest, creamiest texture, but low-fat works too.



TIME
12-15 min

METHOD
Air fryer

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INGREDIENTS

2 slices Bread: A thicker, sturdy bread works best to hold the custard. Think brioche, challah, or a thick-cut sourdough.

¾ cup Greek Yogurt: Full-fat Greek yogurt will give you the richest, creamiest texture, but low-fat works too.

2 tbsp Honey: For a touch of natural sweetness.

1 Egg: This is the key binder that creates the signature custard-like texture when baked.

1 tsp Vanilla Extract: Adds a layer of warm, aromatic flavor that makes it feel like a real dessert.

1 tbsp Butter: For toasting the bread and adding that delicious, crispy, buttery finish.

Swaps and Notes:

Bread: Don't have brioche? Any thick-sliced white bread or even a hearty whole wheat will work. Just be mindful that denser breads might need an extra minute in the oven.

Yogurt: Feel free to use a dairy-free yogurt alternative like coconut or almond-based yogurt to make this recipe dairy-free.

Sweetener: You can easily swap the honey for maple syrup or even a couple of teaspoons of granulated sugar.

Flavorings: Get creative! A pinch of cinnamon or cardamom in the custard mixture is incredible. You could also try a little lemon or orange zest to

brighten it up.

Step-by-Step Instructions:

Tips for Success:

Don't skip the indent! Creating a well in the bread is crucial to keep the custard from spilling over the sides while it bakes.

Use thick-sliced bread. Thinner sandwich bread can become soggy and won't hold the custard as well. A sturdy, thick slice is your best friend here.

Watch it closely. Ovens can vary. Keep an eye on your toast during the last few minutes of baking to ensure it doesn't burn. You want it golden, not charred.

Add toppings after baking. For the best texture and flavor, add fresh fruit, powdered sugar, or extra drizzles of honey after the toast comes out of the oven.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Breakfast Recipes You'll Love:

When you need to feed a crowd, [This One-Pan Breakfast Bake Will Make You Skip the individual orders and simplify your morning.](#)

For another viral recipe that's packed with protein, try [The Viral Cottage Cheese Pancake Everyone's Talking About.](#)

In a real hurry? [This 3-Ingredient Egg Wrap Is Taking Over Busy Mornings](#) and is a total game-changer.

And for a breakfast that feels like a treat, you can't go wrong with [These 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies Are My Morning Time-Saver.](#)

Final Thoughts:

DIRECTIONS

1. Making this toast is as easy as mix, spread, and bake!
2. Step 1: Preheat and Prepare First things first, preheat your oven to 375circF (190circC). This ensures your toast will cook evenly and get that beautiful golden color.
3. Step 2: Mix the Custard In a small bowl, combine the Greek yogurt, honey, egg, and vanilla extract. Whisk everything together until it's smooth and well-incorporated. You want a consistent, creamy mixture with no streaks of egg.
4. Step 3: Assemble the Toast Take your bread slices and use the back of a spoon to gently press down the center of each slice, creating a small indent or well. This will help contain the custard mixture. Don't press too hard, or you'll tear the bread. Spread the yogurt mixture evenly into the indented part of each slice.
5. Step 4: Bake to Perfection Place the prepared toast slices on a baking sheet. You can line it with parchment paper for easy cleanup. Bake for 12-15 minutes. You're looking for the custard to be set and the edges of the bread to be golden brown and toasted.
6. Step 5: Serve and Enjoy Let the toast cool for a minute or two before serving. It will be hot! Serve warm and enjoy the deliciousness.
7. Tips for Success: Don't skip the indent! Creating a well in the bread is crucial to keep the custard from spilling over the sides while it bakes.
8. Use thick-sliced bread. Thinner sandwich bread can become soggy and won't hold the custard as well. A sturdy, thick slice is your best friend here.

9. Watch it closely. Ovens can vary. Keep an eye on your toast during the last few minutes of baking to ensure it doesn't burn. You want it golden, not charred.
10. Add toppings after baking. For the best texture and flavor, add fresh fruit, powdered sugar, or extra drizzles of honey after the toast comes out of the oven.
11. Serving Suggestions and Pairings: This custard toast is a star on its own, but it's even better with a few fun toppings and a refreshing drink. I love to top mine with a handful of fresh berries (raspberries and blueberries are my favorite), a light dusting of powdered sugar, and a sprinkle of sliced almonds for crunch.
12. For a perfect brunch pairing, serve it alongside a glass of this vibrant and This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days. The tartness of the lemonade cuts through the richness of the toast beautifully.
13. Storage and Leftover Tips: Honestly, this toast is best enjoyed fresh out of the oven. The contrast between the warm, creamy custard and the crispy bread is what makes it so special. If you do have leftovers, you can store them in an airtight container in the refrigerator for up to a day. To reheat, I recommend using a toaster oven or an air fryer for a few minutes to help crisp the bread back up. Microwaving will work in a pinch, but it can make the toast a bit soft.
14. More Breakfast Recipes You'll Love: If you're a fan of easy and delicious breakfast ideas, I have a few more recipes that I know you'll enjoy.
15. When you need to feed a crowd, : This One-Pan Breakfast Bake Will Make You Skip the individual orders and simplify your morning.
16. For another viral recipe that's packed with protein, try The Viral Cottage Cheese Pancake Everyone's Talking About.
17. In a real hurry? This 3-Ingredient Egg Wrap Is Taking Over Busy Mornings and is a total game-changer.
18. And for a breakfast that feels like a treat, you can't go wrong with These 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies Are My Morning Time-Saver.
19. Final Thoughts: This Yogurt Custard Toast is more than just a recipe; it's a revelation. It proves that you don't need a long list of ingredients or a lot of time to create something truly special and satisfying. It's a simple, elegant, and delicious way to start your day.
20. I can't wait for you to try it! When you do, please leave a comment below and let me know what you think. And if you share it on social media, be sure to tag me-I love seeing your creations!

SWAPS & NOTES

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TIPS FOR SUCCESS

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Keep an eye on your toast during the last few minutes of baking to ensure it doesn't burn.

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

Original recipe: <https://chefmaniac.com/the-viral-breakfast-hack-i-cant-stop-making-my-go-to-custard-yogurt-toast/>