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Baked Yogurt Custard Toast Recipe

Spread a quick egg and yogurt mixture over pieces of French bread, bake, and enjoy a delightful baked yogurt custard toast. It's an easy yet enjoyable treat! Although these toasts resemble French toast, the addition of the tart-sweet yogurt custard topping makes them more akin to a cheese Danish.

In the realm of delightful breakfast options, the Baked Yogurt Custard Toast recipe stands out as a fusion of flavors and textures that promises to elevate your morning routine. Let's embark on a culinary journey to discover the art of crafting this delectable dish.

Prep Time: 10 minutes
Cook Time: 20 minutes
Total Time: 30 minutes
Servings: 2
Yield: 4 custard toasts

Baked Yogurt Custard Toast Recipe



Baked Yogurt Custard Toast Recipe

Ingredients:

- 2 tablespoons of softened, unsalted butter
- 4 large, thick slices of French bread
- 1/2 cup plus 2 tablespoons of Greek yogurt
- 1 tablespoon of honey
- 1/4 teaspoon of vanilla extract
- 1 teaspoon of lemon zest
- 1 large egg
- 1/4 teaspoon of kosher salt

Fruit Topping (optional):

- 1 cup of blueberries
- 1 cup of quartered strawberries
- 1/3 cup of maple syrup

- 1 teaspoon of fresh lemon juice





Directions:

Step 1: Preheat your oven to 400 degrees Fahrenheit (200 degrees Celsius) and prepare a baking sheet by lining it with a silicone mat or parchment paper.

Step 2: Spread butter on one side of the bread slices and place them butter-side-down on the prepared baking sheet.

Step 3: In a mixing bowl, whisk together yogurt, honey, vanilla extract, lemon zest, egg, and salt. Ensure the custard mixture is well combined. Spoon the custard mixture over the bread, covering it entirely and pressing down gently to aid absorption. Use all the custard for an even coating.

Step 4: Bake in the preheated oven for 20 to 25 minutes, or until the toast turns golden brown.

Step 5: While the toast is baking, combine blueberries, strawberries, maple syrup, and lemon juice in a bowl. Set the fruit mixture aside until it is ready to be used.

Step 6: Serve the custard toast immediately, topped with the fresh fruit mixture.

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