



Honey Custard Toast

EASY • 15 MINS

Custard toast...yes you read that right. Sounds funny, but this viral trend is very tasty and so simple too! Mix it up with your favourite fruit for a cooked breakfast sure to impress guests, or an evening treat covered in chocolate chips or marshmallows.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
4-5 mins

SERVINGS
1

Ingredients

- 2 pieces of sliced bread
- 1 egg

Method

1. In a small bowl, add an egg, yogurt and maple honey. Whisk together to form a liquid custard.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 3 tbsp of Greek Yoghurt
- Squeeze of [Capilano Pure Honey](#)
- Vanilla essence
- Toppings of your choice (we used raspberries and blueberries)

Method

2. Using the back of a spoon, press into the centre of the bread to indent and create a well without cutting through.
3. Spoon in the custard mixture into the indented well and add your toppings.
4. Cook in the air fryer for 4-5 minutes at 180°C.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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