Honey Butter Toast by Michael Finch

EASY • 30 MINS

This buttery brioche has crispy edges and a gooey honey-butter centre—pure breakfast bliss by Michael Finch. Just grab your Capilano honey and dive in!

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	20 mins	1-2

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 2 slices thick-cut butter brioche
- 5 tbsp butter, softened
- ¼ cup brown sugar
- 2 tbsp Capilano Pure Honey
- Pinch of salt
- Caramel sauce (optional)

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.

Method

1. Preheat your oven to 180°C.
2. Trim the crusts off all edges of the brioche slices.
3. In a bowl, combine the butter and brown sugar, mixing well. Stir in Capilano Pure Honey and salt.
4. Spread the honey-butter mixture generously over all sides of the bread.
5. Place the coated brioche slices on a lined baking tray. Bake for 10 minutes on one side, then flip and bake for another 8-9 minutes on the other side.
6. Transfer to a cooling rack and let them sit for at least 15-20 minutes to cool and crisp up—don't overcook, or they'll turn rock-hard!
7. Drizzle with caramel sauce, top with ice cream, and finish with an extra squeeze of Capilano Pure Honey.

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