



SURREY
FOOD BANK



DIEGO AND THAYSSA'S RABANADA RECIPE

Ingredients

- 1 cup refined sugar
 - 1 tsp cinnamon
 - 3 cups milk
 - 4 eggs
 - thick slices of stale bread
 - oil (for frying)
-

Method

1. On a large plate, mix the sugar and cinnamon together until blended, then set aside.
 2. Place the milk in one shallow bowl and the eggs in another. Lightly beat the eggs with a fork or whisk.
 3. In a medium skillet, heat ½ inch of oil over medium heat until it reaches 350-375°F (just before smoking).
 4. Working with a few slices of bread at a time, dip each slice in the milk, letting it soak in. Then, coat both sides in the beaten egg.
 5. Carefully place the soaked bread in the hot oil and fry for 2-3 minutes per side, or until golden brown.
 6. Remove the fried toast from the oil and place on a paper towel-lined platter to drain.
 7. While still warm, dip both sides in the cinnamon-sugar mixture, and serve immediately.
-