



## Hawaiian French Toast

12 King's Hawaiian Original Hawaiian Sweet Rolls

6 eggs

1/2 c milk

1 t vanilla

3 T butter

1 c fresh pineapple, chopped

1/2 c macadamia nuts, chopped

Syrup to taste

Slice the rolls in half. Next whisk together the eggs, milk and vanilla. Heat a large skillet over a medium-high heat. Add 1 tablespoon of butter to the skillet to coat. Then dip several of the buns in the batter and place them into the skillet. Cook the bread two to three minutes per side and repeat the process with another tablespoon of butter and round of batter-dipped bread until all of the toast has been cooked.

Serve the bread immediately and top it with fresh pineapples and macadamia nuts. Add syrup to taste.