**Campfire French Toast** (Serves 6)

**INGREDIENTS**

* 1 loaf of bread of choice
* 1 carton of Burnbrae Farms French Toast Egg Creations
* ¼ cup sliced almonds
* 1 500g container of fresh strawberries
* Confectioners sugar (Icing Sugar)
* Maple syrup of choice

**DIRECTIONS**

1. Wash strawberries, dice half of the container and slice the other half.
2. Wrap the loaf of bread in parchment paper, then in foil loosely so the bread slices fall slightly open.
3. Sprinkle the diced strawberries over the loaf, taking care to sprinkle some between slices; set aside the sliced strawberries for afterwards.
4. Sprinkle the sliced almonds in the same way as the diced strawberries over the loaf.
5. Wrap the foil and parchment paper tighter around the loaf of bread. Pour 1 carton of Burnbrae Farms French Toast eggs evenly over the entire loaf of bread before wrapping tightly with a top piece of foil to ensure no leaks.
6. Place over the campfire or grill on low to medium heat for approximately 35-40 minutes, moving around occasionally to cook evenly. If the bread looks soggy still, cook slightly longer.
7. Remove from heat and let sit for 10 mins before serving with sugar, syrup and sliced strawberries.