

# CopyCat IHop Cinnamon Stacked French Toast

## Ingredients

### French Toast Ingredients:

2 eggs  
125ml milk  
2 tablespoons of granulated sweetener  
1tsp cinnamon  
1tsp vanilla  
6 1" slices of white bread  
1 tbsp butter

### Cinnamon Spread Ingredients:

4 tablespoons grams butter  
5 tablespoons brown sugar  
3 tablespoons milk  
1 tablespoon cinnamon  
 $\frac{1}{4}$  teaspoon salt  
Pinch of ground cloves  
1 tablespoon flour

### Cream Cheese Frosting Ingredients:

4 tablespoons light cream cheese  
1 tablespoon granulated sweetener  
Couple of teaspoons of milk  
Dash of vanilla extract

## Directions

The night before, slice your white bread and leave out to stale up a bit. Prep the cinnamon butter too. In a bowl add all the ingredients and mix to a smooth consistency. Cover with plastic wrap and pop in the fridge to firm up a bit.

Make the cream cheese frosting by mixing the cream cheese,

sweetener and vanilla. Add enough milk until you get a dribbling consistency.

The next morning, In a large glass dish, mix the eggs, milk, sweetener, cinnamon and vanilla. Place the bread in the custard mix, turning over after 5 minutes, until it has all been absorbed. Place a large frying pan on medium heat and melt the tbsp of butter or marge. Fry the bread until golden brown on both sides, making sure not to burn it.

Spread each slice of the French toast with a generous amount of the cinnamon butter mix and layer three slices of the bread on top of one another. Lastly drizzle as much cream cheese frosting over the top as you like. We added more as we worked our way down the slices!