



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

Easy

PREP TIME

10 mins

COOKING TIME

20 mins

SERVINGS

1-2

Ingredients

Visit capilano.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

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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