



# Rabanadas

## INGREDIENTS:

- 1 baguette loaf of Bread
- 1 egg
- 200 ml (3/4 cup) milk
- Olive oil
- Sugar and cinnamon



## HOW TO MAKE IT:

- Cut a baguette into 1 cm thick rounds; remove the crusts;
- Dip into an egg beaten with milk - 1 egg to approximately 200 ml milk
- Fry in hot olive oil in a skillet for a few seconds on each side
- Drain; sprinkle with sugar and cinnamon.



## INTERNATIONAL CHRISTMAS RECIPES

**COMENIUS MULTILATERAL PARTNERSHIP**  
DIVERSITY OF CULTURES IN COMMON EUROPEAN HOME