
Stuffed Lilikoi Honey Butter Toast

Total time: 15 min Yield: 2 servings

Ingredients

3 Tbsp butter
1 Tbsp honey
1 Tbsp lilikoi (passion fruit) syrup
2 thick slices of your favorite bread
2 tsp sugar

Prep Time: 5 min Cooking Time: 10 min Total Time: 15 min

Instructions

In a small glass or ceramic bowl, combine the butter, honey and lilikoi syrup. Microwave the mixture for 30 seconds, then stir until smooth. Place the bread slices on a parchment-lined baking sheet and brush the tops with half of the honey-butter mixture. Sprinkle half of the sugar evenly over the buttered side of each slice.

Bake the bread in a preheated 350°F oven for five minutes. Flip the slices over, then brush with the remaining honey-butter mixture and sprinkle on the rest of the sugar. Return the toast to the oven and bake for another five minutes, until both sides are golden and crisp while the center remains soft.

Tip: The toast is perfect for slicing on a diagonal and stuffing with mango and whipped cream—or your favorite sweet fillings—for a delicious treat!

Recipe brought to you by:

Chef Grant Sato