



Hawaiian Roll French Toast



3 eggs

$\frac{3}{4}$ c half and half

1 t vanilla

3 T butter

12 Hawaiian sweet rolls

$\frac{1}{4}$ c sugar (can add cinnamon if desired)

salted caramel sauce*

Whisk eggs, half and half, and vanilla in bowl. Heat griddle to 350°F or medium heat and melt the butter on griddle. Dip each roll in egg mixture until coated. Cook on griddle a few minutes on each side until golden. Roll in sugar and serve with warm salted caramel sauce.

*To make salted caramel sauce melt $\frac{1}{2}$ cup butter in saucepan over medium heat. Add $\frac{1}{2}$ cup whipping cream, 2 tablespoons corn syrup, and $\frac{3}{4}$ cup packed brown sugar. Bring to a boil, stirring occasionally. Boil 3 minutes. Remove from heat and add $\frac{1}{2}$ teaspoon vanilla and 1 teaspoon sea salt. Stir until smooth. Serve warm. Refrigerate leftovers.