

Expires 10/6/2012



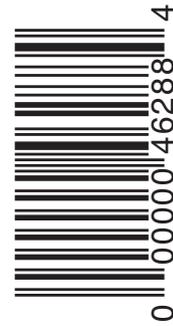
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Nature's Place Organic
Strawberry Preserves

Redeem at



Coupon valid through 10/06/2012. Order must total the minimum required purchase amount of \$1 after all discounts are applied. Valid at Hannaford Supermarkets. Coupon cannot be exchanged for cash. Excludes purchase(s) of gift cards, money orders, alcoholic beverages, tobacco products, prescriptions, lottery tickets and item prohibited by law. Limit one coupon per household.



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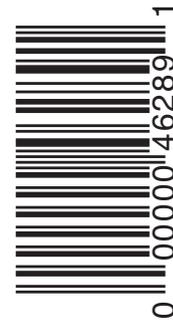
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Hannaford Cinnamon Swirl
Bread or Hannaford Cinnamon
Swirl Raisin Bread

Redeem at



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Cereal-Coated French Toast Bites with Yogurt Dipping Sauce

These bite-sized pieces of French toast are the perfect size for little fingers to pick up and dunk into the fruity yogurt sauce. This recipe is extremely versatile, so have fun in the kitchen experimenting with various flavors of bread, cereal and all-fruit spread!

Ingredients

- 1/2 cup Dannon plain Greek yogurt
- 2 tablespoons Nature's Place Organic Strawberry Preserves
- 2 large eggs
- 3 large egg whites
- 2 tablespoons Hannaford Skim Fat-Free Milk
- 1 1/2 teaspoon McCormick's vanilla extract
- 1 teaspoon McCormick's cinnamon
- 1 cup crushed Hannaford Whole Grain 100 Cereal (about 2 cups uncrushed)
- 2 teaspoon butter
- 4 (2-ounce) slices Hannaford Cinnamon Swirl Raisin Bread

Directions

1. Whisk together yogurt and fruit spread. Set aside.
2. Whisk together eggs, egg whites, milk, cinnamon and vanilla in a shallow dish. Transfer cereal to a separate shallow dish.
3. Melt butter in a nonstick skillet or griddle over medium heat. Dip 1 bread slice in egg mixture coating both sides. Let excess drip off. Coat bread slice lightly with crushed cereal covering both sides. Shake off any excess. Cook for 2 minutes on each side or until cereal is golden brown and egg is set. Repeat steps with remaining bread slices.
4. Cut each slice into 8 bite-sized pieces. Serve with yogurt sauce.