

RECIPE

FRENCH TOAST

INGREDIENTS:

- WHITE BREAD
- BUTTER
- EGGS (6)
- MILK (1 ½ CUPS)
- CINNAMON POWDER (1 ½ TSP)
- VANILLA EXTRACT (3 TSP)

NOTES:

PREP TIME: 5 MINUTES

COOK TIME: 10 MINUTES

SERVES: 15



METHOD:

- IN A BOWL, WHISK TOGETHER EGGS, MILK, CINNAMON POWDER AND VANILLA EXTRACT TO CREATE YOUR MIXTURE
- MELT BUTTER IN A PAN OVER MEDIUM HEAT
- DUNK A PIECE OF BREAD INTO YOUR MIXTURE, COATING BOTH SIDES AND THEN PLACE IN PAN
- COOK FOR 2 ½ TO 3 MINUTES ON EACH SIDE (OR UNTIL GOLDEN) AND TRANSFER TO SERVING TRAY
- ADD MORE BUTTER INTO THE PAN AND COOK REMAINING BREAD
- SERVE WITH MAPLE SYRUP