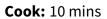
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French Toast



There are many, fancy variations on this basic recipe. This easy recipe works with many types of bread – white, whole wheat, brioche, cinnamonraisin, Italian, or French. Serve hot with butter or margarine and maple syrup.

By Allrecipes Member



Total: 15 mins

Prep: 5 mins

Servings: 3

Yield: 6 slices



Ingredients

²/₃ cup milk

2 large eggs

1 teaspoon vanilla extract (Optional)

¼ teaspoon ground cinnamon (Optional)

salt to taste

6 thick slices bread

1 tablespoon unsalted butter, or more as needed

Directions

Whisk milk, eggs, vanilla, cinnamon, and salt together in a shallow bowl.

Lightly butter a griddle and heat over medium-high heat.

Dunk bread in the egg mixture, soaking both sides. Transfer to the hot skillet and cook until golden, 3 to 4 minutes per side. Serve hot.

Cook's Note:

You can use nutmeg instead of cinnamon if desired.

Nutrition Facts

Per Serving: 240 calories; protein 10.6g; carbohydrates 33.6g; fat 6.4g; cholesterol 128.3mg; sodium 477.7mg.

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