

# French Toast



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

By Allrecipes Member

**Cook:** 10 mins

**Total:** 15 mins

**Prep:** 5 mins

**Servings:** 3

**Yield:** 6 slices



## Ingredients

$\frac{2}{3}$  cup milk

2 large eggs

1 teaspoon vanilla extract  
(Optional)

$\frac{1}{4}$  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.