

French Toast

Ingredients

Crusty French Bread

1 baguette

Eggs

4 lightly beaten

Milk

1 tablespoon

Confectioner's Sugar

1/4 cup

Maple Syrup

To taste

Butter

1/4 cup (1/2 stick)

Cinnamon

1-2 teaspoons



- 1** Slice a baguette of French bread diagonally, about 2 inches thick. In a medium bowl, whisk the eggs and milk until just mixed. Sprinkle egg mixture liberally with cinnamon. Meanwhile, in a small saucepan, warm a good quality maple syrup over low heat until bubbly and warm.
- 2** Heat a heavy skillet over medium high heat. Add 1 tablespoon of butter and heat until just melted. Dip the bread in the egg mixture, just long enough to coat it on both sides. Add the bread and cook until golden brown. Flip and cook other side.
- 3** Remove from skillet, arrange on a plate, sprinkle with confectioner's sugar and serve with maple syrup.

French Toast is great with a side of crisp bacon and fresh orange slices.