



recipe box

FABULOUS FRENCH TOAST

Tools & Utensils

- Medium size mixing bowl, mixing spoon, medium skillet, measuring cups and spoons, spatula

Ingredients

- 1 egg, ¼ cup of milk, dash of vanilla, 1 tbsp of butter or margarine, 2 slices of thick cut bread

Directions

1. Crack the egg into mixing bowl and beat well.
 2. Add milk and vanilla to and continue beating until smooth.
 3. Dip each piece of bread in the egg mixture until completely coated.
 4. Heat the butter or margarine in a skillet over medium/ high heat.
 5. Place coated bread in the pan and cook until each side is a light golden brown (approx. 3 minutes per side). To add a fun twist, pre-cut bread slices using cookie cutter shapes.
 6. Transfer French Toast to a plate and top with fresh fruit, maple syrup & butter, or cinnamon & powdered sugar and enjoy!
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