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| **French Toast**  |   |

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| recipe image |

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| **Prep Time:** 5 Minutes**Cook Time:** 15 Minutes | **Ready In:** 20 Minutes |

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

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| 1 piece of bread per person2 eggs2/3 cup milk1/4 teaspoon groundcinnamon (optional)1 teaspoon vanilla extract (optional) |  |

**DIRECTIONS:**

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| **1.** | Beat together egg, milk, salt, cinnamon and vanilla. |
| **2.** | Heat a lightly oiled griddle of skillet over medium-high flame. |
| **3.** | Quickly dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook on both sides until golden. Serve hot. |

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