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| |  |  | | --- | --- | | **French Toast** |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | recipe image | |  |  | | --- | --- | |  |  | | **Prep Time:** 5 Minutes  **Cook Time:** 15 Minutes | | **Ready In:** 20 Minutes | |   "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:**   |  |  | | --- | --- | | 1 piece of bread per person  2 eggs  2/3 cup milk  1/4 teaspoon ground  cinnamon (optional)  1 teaspoon vanilla extract (optional) |  |   **DIRECTIONS:**   |  |  | | --- | --- | | **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. |  |  |  | | --- | --- | |  |  | |