

French Toast

Cook Time: 10 minutes

2 servings

Ingredients

1 egg

¼ cup milk

1 tsp cinnamon

2 tsp sugar

Pinch nutmeg

½ tsp vanilla

1 tsp oil

4 slices bread

Butter

Maple Syrup

Powdered sugar (optional)

Directions

Beat egg and milk together in a medium sized bowl. Add cinnamon, sugar, nutmeg, and vanilla. Stir until well combined.

Meanwhile heat a 12 inch skillet, use a paper towel to grease pan slightly. Pan is hot when a drop of water on the surface “dances” across the top.

Dip bread in egg batter, making sure to coat it thoroughly on both sides. Cook in heated skillet for about 2-3 minutes per side until nicely browned, but not burnt. Serve with butter, Maple syrup, and powdered sugar (if desired).