



# French Toast

## Ingredients:

1-1/2 cups milk or orange juice  
3 large eggs  
1 tsp vanilla extract  
1 tsp cinnamon  
1/4 tsp nutmeg, optional  
2 Tbsp granulated sugar

In a medium bowl, whisk the ingredients together and place in a shallow dish large enough for dipping bread. I like to use a pie plate.

Loaf of bread, works great with thick slices  
1 Tbsp salted butter per piece of toast  
Powdered sugar  
Pancake syrup

## Instructions:

Use a skillet large enough to hold at least two pieces of bread. Preheat the skillet on medium heat. Put butter in the bottom of the skillet. Dip each slice of bread into the milk mixture and flip quickly; repeat for both sides, dipping twice. Place the toast in the preheated, buttered skillet. Cook until the egg is cooked and the bread is light brown. Flip and cook the other side. Remove it from the skillet and place it on a serving plate. Sprinkle with a dusting of powdered sugar. Serve with bacon, sausage, pancake syrup, and fresh fruit!

*“This breakfast is quick and easy! It is so delicious, especially when served with bacon or sausage—Swaggerty’s Farm is my favorite! I personally adore French toast and usually do not use syrup; instead, I like to sprinkle it with cinnamon sugar or powdered sugar and enjoy it with some fresh fruit pieces. The Cinnamon Roll French Toast is something I got while on vacation! Oh, my goodness, I fell in love and had to put it in my cookbook!” -Tammy*