

French Toast

1 1/2 CUPS MILK
3 RAW EGGS (WHISK BEFORE ADDING)
1 TSP. VANILLA FLAVORING OR EXTRACT
1 TSP. CINNAMON
1/4 TSP. NUTMEG (OPTIONAL)
2 TBSP. GRANULATED SUGAR

In a medium bowl, whisk above ingredients together and place in a shallow dish that is large enough to dip bread in. I like to use a pie plate.

LOAF BREAD (REGULAR, TEXAS TOAST, OR FRENCH)
1 TBSP. SALTED BUTTER PER PIECE OF TOAST
POWDERED SUGAR
PANCAKE SYRUP

Use a skillet large enough hold at least two pieces of bread. Preheat skillet on medium setting. Put butter in bottom of skillet. Dip slice of bread into milk mixture and flip. Repeat (both sides dipped twice but quick dips). Place toast in preheated and buttered skillet. Cook until egg cooks and it is light brown. Flip it over and cook other side. Take out, place on serving plate. Sprinkle with a dusting of powdered sugar. Serve with bacon and fresh fruit!

"This breakfast is fast! It is delicious served with bacon and/or sausage (Swaggerty's is my favorite sausage). I personally LOVE French toast and rarely put syrup on mine. I like to sprinkle it with cinnamon sugar or powdered sugar and eat it with small pieces of fresh fruit." -Tammy