

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Torrejas



Ingredients:

- 4 to 6 bolillo rolls
- 4 eggs
- 1/4 cup milk or *Mexican crema*
- 1 tablespoon sugar
- 1/4 teaspoon ground cinnamon
- Butter
- Ground Cinnamon (garnish)
- Powdered Sugar (garnish)

Directions:

Slice the bolillo rolls into 1-inch slices. Heat a large skillet or griddle over medium heat. While your skillet is warming, whisk together the eggs, milk, sugar and ground cinnamon, in a small bowl. Dip bolillo slices in egg; coat both sides. Melt a little butter (about 1 tablespoon, but you could use more) in the skillet. Place egg-coated bolillo slices in skillet. Let cook in butter until golden brown on both sides. Sprinkle *Torrejas* with powdered sugar and ground cinnamon. Serve with plenty of maple syrup, honey and/or sweetened condensed milk. **Enjoy!**

<http://www.lacocinadeleslie.com/2009/11/torrejas.html>