

FRENCH TOAST

Ingredients:

8 thick slices **bread**
 $\frac{2}{3}$ c **milk**
 $\frac{1}{4}$ c **all-purpose flour**
4 large **eggs**
 $\frac{1}{4}$ c **granulated sugar**
 $\frac{1}{4}$ tsp **salt**
1 tsp **ground cinnamon**
1 tsp **vanilla extract**



Directions:

1. PLACE 8 slices of **bread** on a parchment lined baking sheet. PUT in the oven, then PREHEAT the oven to 350. Once the oven is preheated, TAKE the bread out.
2. WHISK the **milk** and **flour** together in a large bowl. Crack the **eggs** in a small bowl and check for shells. Then, WHISK the **eggs** with the flour/milk and the **rest of the ingredients** until combined.
3. GREASE a griddle pan with cooking spray.
4. DIP bread slices into the batter, DREDGING them well on both sides, and PLACE on the pan over medium heat.
5. COOK for a few minutes, until the bottom of the bread starts to get golden brown. FLIP and COOK the other side until golden brown.
6. MOVE to a plate. SERVE warm with syrup and a sprinkle of powdered sugar.

