

Portuguese Sweet Bread French Toast

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Recipe by: Michelle Day

Here's what you need:

3 eggs, I use extra large

2 - 3 Tbs. half and half (I usually just pour some in)

1 tsp. vanilla extract

1/4 - 1/2 tsp. cinnamon, optional ~ I made it with and without and it was delicious both ways

4 - 6 1/2 to 1 inch slices of Portuguese Sweet Bread (because the bread is about 12 - 14" in diameter I slice it straight across then slice each piece in half, as shown in the above picture)

Preheat the skillet you are going to use on medium high. Slice the bread and set aside.

Place eggs, half & half, vanilla and cinnamon if you're using it in a bowl and beat until completely combined.

Quickly and gently coat each side of the bread with the egg mixture and place on a hot skillet. Cook on medium high for about 2-4 minutes per side or until golden brown. Everyone has a different preference of doneness so I make them all golden but a few extra crispy.

When done, serve immediately with butter, warm syrup and fresh fruit.

Serves 4 - 6 people depending on the number of slices everyone eats. I usually start with the egg mixture above and add more as needed.

Enjoy!