

# French Toast

Servings : 4

| Amount | Measure     | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1      | teaspoon    | cinnamon                        |
| 1/4    | teaspoon    | ground nutmeg                   |
| 2      | tablespoons | sugar                           |
| 4      | tablespoons | butter                          |
| 4      |             | eggs                            |
| 1/4    | cup         | milk                            |
| 1/2    | teaspoon    | vanilla extract                 |
| 8      | slices      | challah, brioche or white bread |
| 1/2    | cup         | maple syrup - warmed            |

Combine cinnamon, nutmeg and sugar.

In a 10-12 inch skillet, melt butter over medium heat. Whisk together cinnamon mixture, eggs, milk and vanilla and pour into a shallow container. Dip bread in mixture. Fry until slices are golden brown, flip and cook other side. Serve with syrup.