

FRENCH TOAST PERFECTION!



Check your toast on the griddle to make sure it's not burning. Flip, using a spatula!

Bakers Buzzin'
CHILDREN. LOVE. COOKING.



Ingredients

5 Slices of white wheat, whole wheat or white bread

2 eggs

1/4 cup milk

1/2 tsp cinnamon

1/2 tsp vanilla extract

Fresh Strawberries, sliced

Confectioners sugar

Butter or margarine

Maple Syrup



Instructions



- In a glass bowl or measuring cup, **crack** eggs and check for shells.
- **Whisk** eggs until fully combined and add milk, cinnamon and vanilla extract.
- **Pour** mixture into a shallow dish.
- With the help of an adult, **heat** a griddle to medium high heat.
- Add a small pat of butter or margarine to the hot griddle.
- **Dip** both sides of each slice of bread into the egg mixture and place on the buttered griddle.
- **Fry** each side of bread approximately 3 minutes per side or until lightly browned, flipping as necessary with a spatula.
- **Remove** french toast from the griddle and place on a covered plate to stay warm until ready to serve.
- **Serve** with slices of fresh strawberries, a **sprinkling** of powdered sugar and your favorite maple syrup.