Cinnamon French Toast

Date : 23-10-2018

Ingredients

- 4 slices regular bread (slightly stale works best)
- 1 cup almond milk
- 4 eggs
- 2 tbs powdered sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp butter

Method

1. Place a skillet on medium heat

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2. Beat eggs in a medium bowl until slightly frothy
3. Add in almond milk and beat by hand or with a hand mixer until fully incorporated with the eggs
4. Mix in sugar, vanilla extract, and cinnamon
5. Cut bread slices into halves and place on the bottom of a shallow rectangular dish
6. Pour egg mixture over the bread, ensuring each piece is well coated, and allow to sit for a minute or two
7. Flip over bread slices, and allow to stand for an additional 30 seconds
8. Coat skillet with a thin layer of butter
9. Place coated bread slices onto skillet, and cook for a minute on each side (or until slightly golden)
10. Remove from heat and serve topped with cinnamon and a pinch of powdered sugar

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