



### Cuties French Toast



- 1 large egg + 2 liquid egg equivalents (egg beaters)
- 2 Tbl butter melted + extra for frying
- 3/4 cup milk + 1/4 cup cream
- 2 tea vanilla
- 2 tbl sugar
- 1/4 cup flour
- 1/4 tea salt
- Cinnamon Sugar for Dusting
- Small loaf of challah or brioche bread (or what you have)

\*Egg dip in a bowl large enough for bread slices: beat eggs + egg equivalents, add milk + cream, vanilla, sugar, flour, salt, whisk until smooth. Add cooled, melted butter.

\*Dip sliced bread into egg mixture, flipping to both sides. Dip enough to cover both sides.

\*Drop onto hot buttered flat skillet. (or non stick spray).

\*Coat exposed side of toast with cinnamon sugar (amount is your preference)

\*Flip once grilled to your preference

\*Continue with all slices of bread.

Top with fruit, powdered sugar, syrup, jam or homemade whipped cream for a decadent breakfast.

