



French Toast

Ingredients:

1 loaf Italian bread
6 eggs
1/4 cup half and half
2 tbsp brown sugar
2 tsp cinnamon
1 tsp salt

butter

Directions:

Preheat oven to 300 degrees.

In a large shallow bowl, combine eggs, half and half, brown sugar salt and cinnamon and beat until light and fluffy.

Heat a skillet to medium-high heat and melt 2 tbsp butter until shimmering and foamy.

While the butter is melting, soak 2 pieces of bread at a time in the egg mixture until fully saturated - let them sit in there for 10-30 seconds, depending on the thickness of the bread.

Working in batches, adding 2 tbsp of butter each time, cook french toast for 2-3 minutes on each side. Transfer cooked french toast to a wire rack in preheated oven to keep warm.

Serve french toast with extra butter and maple syrup.