

Cinnamon French Toast

Original • Shared by Steve Harvey

Ingredients

- 6-8 slices dry bread (see notes below)
- $\frac{3}{4}$ cup whole milk
- 3 large eggs
- 2 tablespoons granulated sugar
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons unsalted butter
- maple syrup (for serving)



Instructions

1. In a shallow dish, whisk together custard ingredients: milk, eggs, sugar, vanilla, cinnamon, and salt.
2. Preheat a nonstick skillet over medium to medium-low heat and add 1 tablespoon of butter and allow to melt.
3. Dip three slices of bread (or however many slices will fit into your skillet at once) into your custard mixture. Once coated on the first side, flip, and coat the second side. Lift, shake excess custard off, and transfer into your preheated skillet in a single layer.
4. Cook bread slices until golden brown and crisp, then flip to cook second side. If bread is browning too quickly, turn heat down slightly to allow the center to cook through.
5. Transfer to a plate and lightly cover to keep warm. Repeat with remaining bread slices.
6. Serve with maple syrup or a dusting of confectioner's sugar and fresh fruit.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.