

SINGLE LADY FRENCH TOAST

INGREDIENTS:

French toast -

- 2 thick slices of bread, dried out
- 1 cup milk
- 2 T heavy cream
- 2 T brown sugar
- 1 vanilla bean, scraped
- 1 t cinnamon
- 1 egg

buckle -

- 2 cups rhubarb, chopped
- 1/2 cup sugar
- 1/2 cup water

buckle -

- strawberries
- whipped cream
- maple syrup, optional

DIRECTIONS:

1. Line a baking sheet with parchment paper and preheat your oven to 350F.
2. Place the milk, heavy cream, brown sugar, vanilla bean, and cinnamon in a saucepan. Heat until hot, but not boiling. Set aside to steep for 20 minutes with the vanilla bean. Allow to cool until warm. Whisk in egg. Submerge bread, one at a time flipping a couple times. Transfer to the prepared baking sheet and pop in the oven for 20-25 minutes, or until golden, flipping once while baking.
3. Meanwhile make the rhubarb sauce. Bring the rhubarb, sugar, and water to a boil. Turn the heat down to low and simmer for 20 minutes or until thickened and smooth. Strain through a fine mesh strainer and reserve the syrup for in drinks.
4. Remove French toast from the oven. Spread each slice with rhubarb sauce and top with berries. Slice into triangles and serve with whipped cream, and maple syrup. Eat for breakfast, brunch, lunch, or dinner. No judgement.