

# MY FAVORITE FRENCH TOAST

Ingredients:

French toast –

4 thick slices of challah bread, left out to dry over night

1 1/2 cups milk

1/4 cup heavy cream

2 T brown sugar

1 T vanilla extract

1 t cinnamon

1 egg

to top –

strawberries

bananas

maple syrup

Directions:

Line a baking sheet with parchment paper and preheat your oven to 350F.

Place the milk, heavy cream, brown sugar, vanilla bean, and cinnamon in a saucepan. Warm for a few minutes over medium heat, stirring to dissolve the sugar. Remove from the heat and 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.

Serve warm with fruit and maple syrup. Bring to your favorite person for breakfast.