

# French Toast



## Ingredients

3 eggs  
Splash of milk  
½ tsp vanilla  
Cinnamon to your taste  
6 slices of bread of your choice  
Butter for cooking

### Topping Choices:

Syrup or Agave  
Whipped Cream  
Powdered Sugar  
Fresh Fruit

## Utensils

Mixing bowl  
Whisk  
Measuring cups and spoons  
Frying pan or griddle  
Spatula



# Recipe Instructions

## Step 1: Preheat

Start heating your frying pan or griddle over medium/medium high heat.

## Step 2: Eggs

Crack eggs into mixing bowl. Make sure to keep an eye out for eggshells!

*Immediately wash your hands once you are done with the eggs to avoid any cross contamination.*

## Step 3: Whisk

Add milk, vanilla, and cinnamon to the mixing bowl with eggs and whisk to combine.

## Step 4: Dip

Take slices of bread, one at a time, and dip into bowl with egg mixture. Make sure the bread is completely soaked, flip the slice over to make sure you get both sides.

## Step 5: Fry

Add butter to the warm frying pan/griddle to melt. Then place your soaked slice of bread down to fry until golden brown. Using your spatula, periodically check the bottom so you know when to flip. Flip your bread and continue to cook evenly on both sides.

## Step 6: Finish & Enjoy!

Once cooked to your liking, use the spatula to place your French Toast on a plate.  
  
Top with your favorite toppings and enjoy!!



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### Kitchen Safety Tips:

Notify anyone around you that you will be using the stove.  
  
Make sure to use a potholder when touching pots and pans on the stove.