

Marie's French Toast



Prep time: 10 minutes
Ready in 30 minutes
Serves 6-12 people

Ingredients

- 1/4 cup all-purpose flour
- 1 cup milk
- 1 pinch salt
- 3 eggs
- 1/2 teaspoon ground cinnamon (optional)
- 1 teaspoon vanilla extract
- 1 tablespoon brown (or white) sugar
- 12 slices bread of @Great Harvest Bread Cinnamon Burst

Preparation

1. Measure flour into a large mixing bowl. Slowly whisk in the milk. Whisk in the salt, eggs, cinnamon, vanilla extract and sugar until smooth.
2. Heat a lightly oiled griddle or frying pan over medium heat.
3. Soak bread slices in mixture until saturated. Cook bread on each side until golden brown. Serve hot.

Other variations:

You can also use this recipe with @Great Harvest, Harvest White and make it into Marie's Coconut French Toast! By Leaving out the cinnamon and adding in it's place 1 teaspoon coconut extract. Cook as stated above.

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