

French Toast

<http://userealbutter.com/2011/07/14/french-toast-recipe/>

3 eggs

1/2 cup milk

1 tsp vanilla

1/2 tsp cinnamon

pinch of salt

oil

6-8 1-inch thick slices challah or brioche (brioche for richer, more buttery toast)

powdered sugar (or syrup)

fruit

Beat the eggs in a shallow bowl. Mix in the milk and vanilla. Add the cinnamon and salt and whisk until combined. Heat a teaspoon of oil in a frying pan over medium flame. Dip a piece of bread into the egg mixture so both sides are coated. Place in the frying pan and cook until the bottom is golden. Flip the toast and cook until golden and the toast is not soggy in the middle. Repeat for the rest of the bread (I do 3 slices at a time in my pan). Serve with powdered sugar dusted over the french toast or with syrup. Add fresh fruit if you like. Makes 6-8 slices.