

S O U R D O U G H F R E N C H T O A S T

Ingredients:

- 2 Tablespoons Butter
- 4 Eggs
- 1/4 Cup Milk
- 2 Teaspoons Cinnamon
- 10 Slices of Toast
- Cast Iron (I love the Lodge brand, my fav size is 12")



Directions:

1. Whisk up the 4 eggs and 1/4 cup milk into a shallow bowl
2. Melt the butter on medium high on your cast iron (preferred)
3. Using your fingers to place one at a time a slice of bread and flip to coat both sides. Place on the hot cast iron , repeat with the remaining bread to fill your skillet.
4. Sprinkle with cinnamon. Flip after approx 3 minutes. After another 3 minutes it will be done, remove and place on a plate and repeat until all slices are done.
5. Top with maple syrup or any other toppings you love!

