

French Toast

SOURDOUGH - OR ANY BREAD



INGREDIENTS

2 Tablespoons Butter
(Here's the key to
deliciousness)
4 Eggs
1/4 Cup Milk
2 Teaspoons Cinnamon
10 Slices of Toast
Cast Iron

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 skillet, 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!



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