

# French Toast

from Danny Harris

For best results, use 1" thick bread

Whisk together:

- 1 egg for every two pieces of bread
- 1 tablespoon water per egg
- 1-2 drops of cinnamon oil (or add pepper)

Put butter (about 1 inch, quartered and spread) on the griddle. Wait for the butter to form small bubbles.

Dip both sides of the bread in the egg mixture, then put on the griddle.

Sprinkle cinnamon on top of each piece of bread

When the bread is lightly cooked, flip and add more cinnamon on top.

Last, put a thin, quartered piece of butter on top of each piece of bread. Remove the bread from the griddle after the thin piece of butter melts.

**\*\*For easier cleaning, wipe the griddle with a wet paper towel after it has cooled slightly.**