

## French Toast



### Recipe

In a small bowl, combine cinnamon, nutmeg, and sugar and set aside briefly.

In a 10-inch or 12-inch skillet, melt butter over medium heat.

Whisk together cinnamon mixture, eggs, milk, and vanilla and pour into a shallow container such as a pie plate. Dip bread in egg mixture. Fry slices until golden brown, then flip to cook the other side. Serve with syrup.

### Ingredients With Measurements

- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 tablespoon sugar
- 4 tablespoon butter
- 4 eggs
- 1/4 cup milk
- 1/2 teaspoon vanilla extract
- 8 slices challah, brioche, or white bread
- 1/2 cup maple syrup, warmed

### Ingredients Without Measurements

Ground Cinnamon	Ground Nutmeg
Sugar	Butter
Eggs	Milk
Vanilla Extract	Brioche Bread
Maple Syrup	