|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| |  |  | | --- | --- | | Ground Cinnamon | Ground Nutmeg | | Sugar | Butter | | Eggs | Milk | | Vanilla Extract | Brioche Bread | | Maple Syrup |  Ingredients Without Measurements |

|  |
| --- |
| 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 |

|  |
| --- |
| 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. |

# French Toast