

Eggnog French Toast

This Eggnog French Toast is the perfect holiday breakfast made with simple pantry ingredients, and of course, eggnog!

Prep Time	Cook Time	Total Time
5 mins	5 mins	10 mins



Course: Breakfast Cuisine: American Servings: 8 Calories: 153kcal
Author: Lauren Allen Cost: 4

★★★★★
5 from 14 votes

Ingredients

- 8 thick slices bread , we like sara lee artesana or brioche
- 4 large eggs , room temperature
- 2/3 cup eggnog , store-bought or homemade
- 1 Tablespoon light brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1/4 cup all-purpose flour

Instructions

1. Preheat griddle to 350 degrees F or heat a skillet over medium heat.
2. Add all ingredients, except the bread, to a blender or to a shallow dish and whisk well to combine. If whisking by hand, it's okay if the flour doesn't mix in completely smooth.
3. Grease skillet with butter or non-stick spray. Dip the bread in the batter and turn to generously coat both sides.
4. Place on hot skillet and cook for a few minutes, until the bottom of the bread starts to get golden brown. Flip and cook on the other side the same.
5. Serve with cinnamon syrup or regular syrup and dust with extra cinnamon.

Notes

Make Ahead Instructions: The batter can be made a day ahead of time, stored in the fridge.

Freezing Instructions: Allow cooked French Toast to cool completely, then place in freezer safe bag or container and freeze for up to 3 months.

Nutrition

Calories: 153kcal | Carbohydrates: 21g | Protein: 7g | Fat: 4g | Saturated Fat: 2g | Cholesterol: 105mg | Sodium: 193mg | Potassium: 120mg | Fiber: 1g | Sugar: 5g | Vitamin A: 179IU | Vitamin C: 1mg | Calcium: 83mg | Iron: 2mg