

Time: 30 minutes

Materials: skillet, stovetop, spatula, pie plate

## 1 Ingredients

*Makes 4 servings*

12 1 1/2 inch thick slices of French bread

3 eggs

1 1/2 Tsp. vanilla extract

1 1/2 Tsp. cinnamon

2 Tbsp. milk (or cream or ice cream)

2 Tbsp. butter

## 2 Recipe

1. Whisk eggs, vanilla extract, cinnamon, and milk in the pie plate.
2. Heat 1/4 Tbsp. butter in the skillet at MEDIUM-HIGH heat.
3. Dip 2 slices of bread into the egg mixture and make sure they are covered on both sides. Place into skillet and let cook until golden brown—then flip and cook until golden brown.
4. Repeat the previous step until all slices are cooked.