

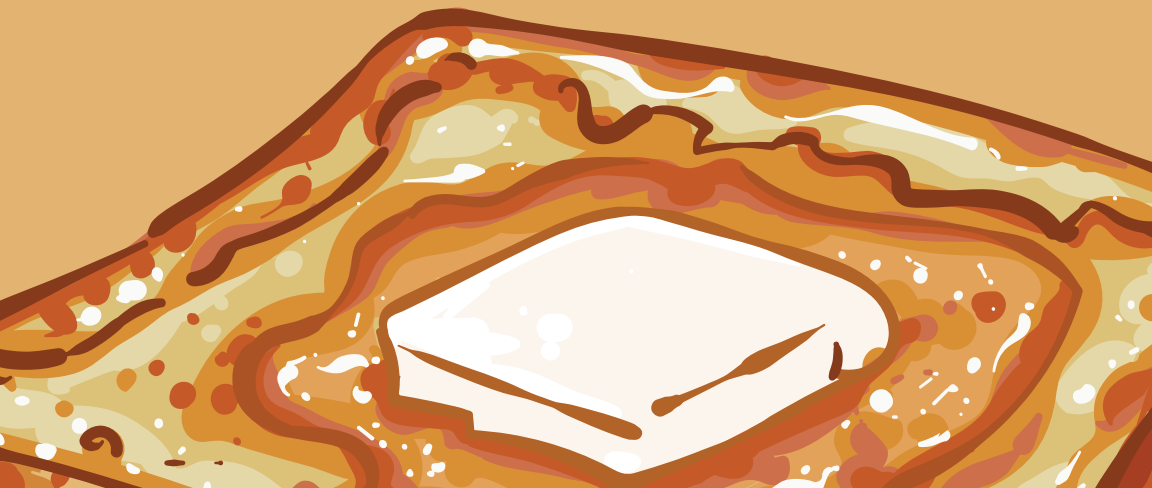
# GOURMET *French Toast*

## Ingredients

- 1 Egg Large
- 2 Tablespoons Butter Unsalted, melted
- 3/4 Cup Whole Milk
- 1 Tablespoon Vanilla Extract
- 1 Dash Cinnamon (optional)
- 1 Dash Nutmeg (optional)
- 1 Tablespoon Caramel Crème Brûlée Cane Sugar
- 1/3 Cup Flour
- 1/4 Teaspoon Salt
- 1 Brioche, Challah Bread, or Texas Toast

## Instructions

1. Beat egg in a baking dish.
2. Whisk in melted butter, then slowly whisk in milk and vanilla.
3. Add the sugar, salt and flour while continuing to whisk until totally smooth.
4. Soak each side of the bread in the batter for 15-20 seconds.
5. Heat a skillet or griddle over medium heat and spread butter all over the bottom.
6. Cook the bread for about 1-2 minutes, or until golden, and flip the bread, cooking on the other side for equal time or until golden.
7. Serve with Cinnamon + Vanilla Infused or Coffee Infused Maple Syrup and/or top with Berry Compote!



# ONE FOR THE AGES

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