

# Never Dry, Never Soggy – This Is How You Make The Perfect French Toast Every Time

## French Toast Recipe

30min to prepare; serves 4

### INGREDIENTS

8 thick slices bread (a hearty white bread should work, about 1/2" slices)

1 1/2 cups whole milk, warmed

4 eggs

3 tablespoons light brown sugar

1/2 teaspoon ground cinnamon

2 tablespoons unsalted butter, melted plus extra for skillet

1/4 teaspoon salt

1 tablespoon vanilla extract

### PREPARATION

Place bread on a wire rack or baking sheet. Bake bread about 8 minutes. flip, then bake another 8 minutes. Remove from rack and let cook 5 minutes.

Whisk together milk, eggs, sugar, cinnamon, butter, and vanilla in a large bowl until well blended.

Transfer the mixture to a large baking pan.

Soak the bread in the mixture about 20 seconds per side, then transfer to a separate baking sheet.

Lower oven temperature to 200F to keep cooked french toast warm.

Add butter to a skillet, and cook over low heat. Transfer slices of bread to the skillet and cook until golden brown,

about 3 to 4 minutes, then flip and cook for another 3 to 4 minutes.

Transfer toast to a baking sheet, and place in the oven.

Repeat until all toast is cooked. Serve warm with butter, powdered sugar, and/or maple syrup.

Enjoy!

*From: 12tomatoes*