

Classic French Toast

Ingredients

- 4 thick slices bread (brioche or Texas toast)
- 2 large eggs
- ½ cup milk
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- Pinch of salt
- Butter, for cooking

For serving

- Maple syrup
- Banana slices
- Any berries or chocolate chips
- Powdered sugar

Instructions

1. Whisk eggs, milk, sugar, vanilla, cinnamon, and salt in a shallow bowl until smooth.
2. Heat a pan over medium heat and melt butter.
3. Dip each slice of bread into the mixture, coating both sides without soaking too long.
4. Cook in the pan until both sides are golden brown.
5. Serve warm with syrup, banana slices, berries or chocolate chips, and powdered sugar if using.

Note & Storage

- Use thick, sturdy bread and avoid over-soaking to keep the texture balanced.
- For thicker slices, a longer soak or even overnight (refrigerated) can give a softer, custardy result.
- Cook over medium to medium-low heat so the inside cooks through without burning.
- Store in the fridge for up to 2 days and reheat in a pan or toaster oven for best texture.