

Fall French Toast

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Ingredients:

10 slices stale bread
1 cup whole milk
6 eggs
1 tablespoon vanilla or almond extract
1 teaspoon ground cinnamon

The bread is easier to work with if it's stale, so if you only have fresh bread, leave it out on the counter the night before.

Cut leaf and acorn shapes from the bread slices. Use a combination of white and wheat for more color variation. Reserve remaining bread pieces for breadcrumbs or croutons.

Preheat a griddle to medium heat (about 350°F).

In a shallow bowl, whisk together the milk, eggs, vanilla, and cinnamon.

Melt some butter on the surface of the hot griddle. Dip the bread pieces in the milk mixture, turning to coat both sides, and lifting with one or two forks so that the shapes don't break apart. Place the bread on the griddle.

Cook for 3 to 4 minutes on each side, or until golden brown.

Serve immediately, or keep warm in a low temperature oven.

Serve with maple syrup, and optionally with powdered sugar or a cinnamon sugar mix.

