



French Toast without Milk

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

This French toast without milk is perfect for those who like a more solid French toast. My sons' friends really liked this and would ask for the recipe to take home for their moms to make. Serve with butter and syrup.

Ingredients

— - 2 large eggs - 1 tablespoon white or brown sugar - 1 teaspoon vanilla extract - ½ teaspoon ground cinnamon - ¼ teaspoon ground nutmeg - 1 tablespoon unsalted butter - 4 slices white bread

Instructions

1. Gather the ingredients. Beat eggs in a wide mixing bowl; mix in sugar
2. vanilla extract
3. cinnamon
4. and nutmeg. Melt butter in a skillet over medium-low heat. Dip 2 slices of bread into egg mixture
5. ensuring both sides are covered; place in the skillet and cook until golden brown
6. about 4 minutes per side. Repeat with remaining 2 slices of bread. Serve warm. Cook's Note You might need to stir the mixture before dipping the third and fourth slices as the spices may clump together.