

Challah French Toast

Oscar · 28/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

45 mins

Description

This challah French toast is very good and has a nice light texture

Ingredients

- - 3 large eggs - ½ cup milk - 2 tablespoons white sugar - 1 teaspoon ground cinnamon - 1 teaspoon vanilla extract - 8 (1/2 inch) slices challah bread - 2 tablespoons butter
- or as needed

Instructions

1. Whisk eggs in a large bowl until fluffy
2. then add milk. Whisk in sugar
3. cinnamon
4. and vanilla until well combined. Transfer mixture to a shallow bowl. Working in batches
5. soak challah slices in egg mixture for 3 minutes per side. Melt butter in a large skillet over medium heat. Working in batches
6. cook challah slices in hot butter until browned
7. about 3 minutes. Flip and continue to cook until the other side is browned
8. about 2 more minutes. Add more butter to the skillet as needed.