

Bread-y or Not French Toast



French toast is not merely a breakfast staple; it is an exquisite symphony of flavors, perfect for elevating your weekend brunch to a culinary masterpiece.

While a respectable white sandwich bread will certainly yield a delicious result, those who seek true perfection must consider the sumptuous brioche or a heartier option, the thick slices of Texas toast are also an excellent choice.

Pair your creation with a medley of fresh, vibrant fruits, and behold—a dish that could easily grace the table of a Top Chef.

Each bite is a harmonious blend of textures and flavors, a testament to your culinary mastery.

Let us help you transform the simple French toast into a work of art, ensuring that your breakfast or brunches are always memorable and delectable.

Recipe

Ingredients:

2 large eggs

1 cup milk (Or you can use half & half, coconut milk, or almond milk).

1 tablespoon of French Toast Spice

Pinch of salt

8 slices of bread

Butter

Maple syrup and fresh fruit to garnish

Directions:

1. Whisk together eggs, milk, salt, and French Toast Spice in a flat-bottomed pie plate or baking dish. Place bread slices, one or two at a time, into the egg mixture and flip to make sure both sides of bread are well-coated.
2. Melt butter in a large skillet or on a griddle. Place bread slices in skillet or on griddle and cook on medium heat until golden brown on each side, about 2-3 minutes.
3. Serve immediately or keep warm in oven until ready to serve, but no longer than about 30 minutes.