

French Toast

My family loves this toast, in fact, they prefer it over pancakes. The toast takes little time in the kitchen to prepare and is good served with bacon or sausage. You can make Monte Cristo sandwiches with this easy recipe.

6 eggs

1/4 cup evaporated milk

1 tsp. vanilla

3 Tbs. oil

10 slices of bread

Maple syrup



In a wide bowl beat eggs with fork.

Add milk and vanilla; mix well.

In a large skillet heat oil until a drop of batter sizzles in skillet.

Drench bread in batter turning once; drain by lifting bread, letting the excess batter drip off.

Brown bread on both sides in heated skillet.

Transfer to serving plate and repeat process until all the batter is used.

Serve warm with butter and maple syrup or try my Quick Pancake Syrup found in this cookbook.

Yield: 4 servings.

NOTE: Regular milk can be used in place of the evaporated milk but I like the texture of the can milk. By adding more or less eggs and milk you can increase or decrease the recipe. The leftover French Toast can be reheated in the toaster and used for the Monte Cristo sandwiches. A Monte Cristo sandwich is nothing more than Swiss cheese and ham melted between the French Toast. Leftover toast and the microwave make this an easy sandwich to serve.