

Idiot's Kitchen Recipe – French Toast

Recipe from www.idiotskitchen.com – Adapted from Cook's Illustrated/America's Test Kitchen



Ingredients:

1 loaf Challah Bread (braided loaf)
1 egg
¼ cup milk
2 Tablespoons butter – melted
2 teaspoons real vanilla extract
2 Tablespoons sugar
1/3 cup flour
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
Butter for cooking bread

Melt 2 Tablespoons of butter in the microwave and set aside to cool. Lightly beat one egg. Add ¼ cup milk and 2 teaspoons vanilla to the egg and mix well. Add the slightly cooled 2 Tablespoons of melted butter. Mix in 2 Tablespoons sugar, 1/3 cup flour, and ¼ teaspoon salt. Season with 1 teaspoon cinnamon and ½ teaspoon nutmeg. Mix well removing as many lumps as possible.

Slice the Challah bread into ½ - 1 inch thick slices. Soak the bread in the batter in a shallow dish for about 30 seconds per side.

Melt 2-3 Tablespoons of butter in a large non-stick skillet over medium heat. When the butter is foamy, add the soaked bread and cook for 4 minutes per side or until golden brown.

Top with powdered sugar and maple syrup.

Makes 4 servings.