

## **French Toast**

1/2 c. milk

6 eggs, beaten

1 tsp. vanilla

½ tsp. cinnamon

~16 slices of whole wheat bread, cut into ½- inch slices, remove crusts (day old bread is best)

Vegetable oil, for frying up bread (about ¼ inch in the bottom of pan)

Mix milk, egg, vanilla, and cinnamon together and pour into a 9 x 13 baking dish. In the meantime, heat up vegetable oil in sauté pan until hot or until oil is swirling in the pan. Place 6 slices of bread, with crusts removed, into baking dish at a time. Soak bread in egg mixtures on each side for a few minutes. Shake off any excess egg mixture. Place soaked bread slices into sauté pan and cook on each side until golden brown. Drain French Toast on paper towels to remove excess oil. Place toast in a warm oven (~200°F) until remainder of bread is cooked. Serve French Toast with warm syrup or strawberries and whipped topping. Enjoy! ☺