

French Toast

Serves 4

Ingredients

8 slices sturdy bread, like a French loaf or brioche (day old / stale works best)

2 tablespoons sugar

1 teaspoon vanilla

1 teaspoon cinnamon

1 cup JUST Egg

½ cup milk (almond creamer is our go-to here)

Coconut oil or butter

Your favorite toppings (maple syrup, berries, powdered sugar...)

1

Dry out the bread

If your bread is not stale yet, lay it out on a baking sheet overnight to dry, or bake it for 10-20 minutes in a 300°F oven until stiff and dry. Using stale or dried bread will help it soak up the custard, while avoiding soggy French toast.

2

Whisk the custard

Whisk together the JUST Egg, sugar, vanilla, cinnamon and milk in a wide shallow dish.

3

Soak the bread

Soak the bread slices in the custard mixture for 15-30 minutes, flipping halfway through.

4

Fry the toast

Bring a non-stick skillet to medium-low heat and brush with a light coating of coconut oil or butter. Use a fork or tongs to pick up each slice of bread from the soaking dish, letting any excess custard mixture drip off back into the dish. Cook each slice for about 2 minutes on each side, until browned. Serve immediately, with your favorite toppings.