

## **PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM**

## FRENCH TOAST WITH MAPLE SYRUP

1/4 cup flour 3 large eggs, beaten

1 tablespoon granulated sugar 1 teaspoon vanilla extract

½ teaspoon ground cinnamon Vegetable oil for frying

1/2 slices bread, thick sliced

1 cup milk Maple syrup and powdered sugar

- 1. In large bowl, combine flour, granulated sugar, cinnamon, and salt. Slowly whisk in milk. Add eggs and vanilla; whisk until smooth.
- 2. Heat griddle or large skillet over medium heat and then lightly oil.
- 3. Dip bread into egg mixture until well coated.
- 4. Place bread slices on griddle and cook until golden brown on each side.
- 5. Serve hot with maple syrup or powdered sugar.

Make 6 servings.

