

French Toast *By Nanor Demirjian*

Ingredients

- 4 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 2/3 cup milk (~160mL)
- 8 slices bread

Instructions:

1. In a shallow bowl or dish beat together the eggs, milk, vanilla and cinnamon.
 2. Put one slice flat into the mixture and then turn it around so that both sides are coated.
 3. Lightly grease a frying pan over medium heat.
 4. Cook one side of the toast for about 2 minutes, until it's golden brown. Then, flip it over and cook the other side too.
 5. Serve immediately.
- Optional: Top the french toast with maple syrup, butter, or fresh fruits.

Nanor's Comments

I have fond memories of my uncle making me and my cousins french toast for breakfast when we were children. Later when I grew up I learned how to make it myself (and also that it was quite easy to do so!). I'm used to eating french toast with maple syrup on top, so I personally can't go without it. I also really like adding fresh fruits or berries on the french toast too.

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