



MAPLE FRENCH TOAST

2 eggs

2/3 cup milk

1/3 cup pure maple syrup

2 tbsps. cream (or half and half)

1/4 tsp. salt

Pinch of ground nutmeg

8 slices bread, crusts

trimmed

Beat the eggs in a large shallow bowl until light. Whisk in the milk, maple syrup, cream, salt and nutmeg.

Dip slices of bread into the egg mixture, one at a time, turning to coat both sides. (See reverse side)

Heat a large skillet or griddle over medium heat, then butter it lightly. Cook the bread until golden brown, 2 to 3 minutes per side.

Repeat with the remaining bread and batter. Serve with warm maple syrup.

Serves: 3-4

(Suggestion – Add cinnamon, to taste, to the egg mixture before dipping the bread.)

Ogden Maple Farm – Reach us by email:
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