



CAMPING FRENCH TOAST

Ingredients

- ☐ 4 eggs
- ☐ ¾ cup whole milk
- ☐ 1 tablespoon sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons butter, divided.
- ☐ 10 slices brioche
- ☐ ½ cup pure maple syrup, warmed
- ☐ Fresh berries, for serving optional.

Instructions

- ☐ Whisk the eggs in a low shallow dish – use a 13” x 9” - baking dish. Add the milk, sugar and vanilla extract and whisk again until well combined.
- ☐ Place a small camping pot on your griddle, side burner or your RV stove top, add the maple syrup to warm it up. Warm on low heat.
- ☐ Add 1 tablespoon butter to your griddle or camping pan and place over MEDIUM to low heat. Meanwhile, place one slice of brioche into the egg mixture and turn to coat both sides. When butter has melted and begins to foam, add the coated brioche. Dip and transfer as many pieces of brioche that will comfortably fit on your griddle without them touching. Cook for 3 to 4 minutes or until golden brown and then flip the bread and cook for another 3 to 4 minutes on the other side.
- ☐ Transfer the French toast to a griddle warming rack and keep warm. If you don’t have a warming rack, place the French toast on a baking sheet and transfer to an insulated casserole carrier, or your RV microwave. Just place them anywhere you can to keep them warm until you’re done.
- ☐ Wipe down griddle or skillet with a paper towel and repeat the process with remaining butter, bread, and egg mixture.
- ☐ Serve immediately with warmed maple syrup and fresh berries if you like.