

FRENCH TOAST

Servings | Prep Time | Total Time

2

10min

10 min

INGREDIENTS

½ cup milk

¼ cup corn starch

⅓ cup powdered sugar

2 eggs

tsp vanilla

pinch of salt

4 thick slices of brioche (I used cinnamon brioche)

Butter for cooking

Maple syrup for topping and maybe drinking



DIRECTIONS

- In a medium mixing bowl add milk then corn starch and powdered sugar mix well
- beat in two eggs till fully incorporated and batter has the consistency of heavy cream
- add vanilla and salt and mix in
- heat a skillet griddle to medium high heat
- melt a tab of butter in pan
- one piece at a time put brioche into egg batter letting it soak in (I leave each piece in the batter adding the new piece under the previous pieces to absorb more of the batter)
- now that your pan is hot turn it down to medium heat, and place the soaked bread into the sizzling butter, let it sit there till you see the edges starting to brown, flip and brown the other side. Place on a plate and add a tab of butter and drizzle with real maple syrup. Enjoy!

I know... I know, it's just French toast.... I worked in a country club in Clearwater Florida for a bit and one of the sous chefs made French toast for brunch every week and it had these silky delicious battery edges to it that I had no idea how he formed (and he wouldn't tell me). One day about ten years later I figured it out... Corn starch! It's kinda a game changer for your French toast game.