



FINCH + FENNEL

## Vanilla French Toast

PREP TIME: 5 Minutes  
COOK TIME: 25 Minutes  
SERVINGS: 4

### INGREDIENTS:

6 Large Eggs  
1 ½ c Whole Milk  
¼ tsp Ground Cinnamon  
1 pinch Ground Nutmeg  
½ tsp Vanilla Extract  
2 Tbsp Granulated Sugar  
1 pinch Fine Sea Salt  
8 slices White Bread, thick  
4 Tbsp Butter, divided  
Additional Butter, for serving  
F+F Small Batch Vermont Maple Syrup, for serving



### DIRECTIONS:

1. Preheat oven to 200°F.
2. Whisk together eggs, milk, cinnamon, nutmeg, vanilla, sugar and large pinch of salt in large bowl.
3. Carefully dredge 2 slices of bread through liquid until the bread is soaked through.
4. Heat 1 tablespoon butter in large nonstick skillet over medium heat until foaming subsides. Place soaked slices of bread on skillet and cook until browned on the bottom, 2-3 minutes. Flip and brown on the other side, another 2-3 minutes. Transfer to a oven-safe dish to keep warm in preheated oven. Repeat process with remaining slices of bread.
5. Repeat steps 3 & 4 with remaining slices of bread.
6. Transfer to serving plates & serve with butter & F+F Small Batch Vermont Maple Syrup.

*Enjoy!*

