

Waffle French Toast



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients

- 3 Eggs
- 2 Tbsp of Brown Sugar
- 3/4 cup of Whole Milk
- 1/2 tsp of Ground Cinnamon
- 1/2 tsp of Vanilla Extract
- Pinch of Salt
- 8 Slices of Honey Oat Bread, sliced about 1/2 inch thick
- Melted Butter

1) Preheat your waffle maker according to manufacturers instructions.

2) In a shallow bowl, whisk together the eggs, milk, brown sugar, vanilla and cinnamon. Dunk each slice of bread in the egg mixture and allow it to soak for a few seconds on each side.

3) Brush your waffle maker with melted butter and place the egg soaked bread in the waffle maker and cook according to manufacturer's instructions.

