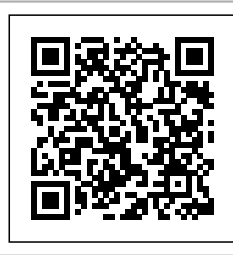


# Eggnog French Toast



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 15 minutes**

**Cook Time: 10 minutes**

## Ingredients

- \_\_ 3 Eggs
- \_\_ 2 Tbsp of Brown Sugar
- \_\_ 2 cups of Eggnog
- \_\_ 1/2 tsp of Ground Cinnamon
- \_\_ 1/2 tsp of Ground Nutmeg
- \_\_ 1 tsp of Vanilla Extract
- \_\_ Pinch of Salt
- \_\_ 6 to 8 Slices of Brioche Bread or Challa bread, sliced 1/2 inch thick
- \_\_ Some Butter For cooking

1) Preheat a griddle or a non stick skillet over medium heat.

2) In a large bowl, whisk together all the ingredients except the bread, making sure you mix them well.

3) Melt about 1 Tbsp of butter on the griddle and let it melt.

4) Dunk the bread in the egg mixture for a few seconds on each side and add them to the hot buttered griddle, cook for about 4 to 5 minutes on each side depending on the thickness of your bread. You will most likely have to cook these in batches so make sure you add a tad more butter when you add your second batch.

5) Sprinkle with confectioner sugar and enjoy!

