French Toast

Quick · Make it with your kids · Serves 4

Ken's note: TBD

Thick, slightly stale bread soaks up the custard without turning to mush. Brioche, challah, or Texas toast is best.

Ingredients

- 6 slices thick bread (¾–1 inch), a day old
- 4 large eggs
- 1 cup milk or half-and-half
- 1 Tbsp sugar
- 1 tsp vanilla
- ½ tsp cinnamon
- Pinch of salt
- Butter, for the pan

Method

1. Whisk everything but the bread and butter in a shallow dish. Dip each slice for about 15–20 seconds a side, until soaked but not falling apart; shake off the drip. Melt butter in a skillet or on a griddle over medium heat. Cook 2–3 minutes per side, until golden and the center is set. Keep warm in a 200°F oven. Serve with maple syrup, berries, or powdered sugar.

Notes

Variations. add orange zest; stuff two slices with cream cheese and jam; or bake overnight as a casserole: layer the bread in a buttered dish, pour over the custard, refrigerate overnight, and bake at 350°F 40–45 minutes.