



French Bread French Toast



3 eggs

½ c heavy whipping cream

3 T sugar

1 t vanilla

1 loaf day old French bread

3 T butter

Additional butter, syrup, powdered sugar, and/or fruit for toppings or sides

In medium bowl beat eggs. Add cream, sugar, and vanilla and mix well. Remove crust and ends from French bread and cut into 1-inch slices. Split butter evenly between two skillets and warm over medium-low heat or on a 350°F griddle. When butter is melted and hot, dip both sides of each French bread slice in egg mixture and place in skillet or on griddle. Cook 5-7 minutes until golden. Flip and cook an additional 3-5 minutes until golden. Serve warm with toppings and sides.