

FRENCH TOAST WITH SPICED WHIPPED BUTTER

This recipe is from Chef Falon Smith of The Mainstay Cocktails & Commons



Spiced Butter

- 8 ounces (1 stick) butter
- 2 tablespoons brown sugar
- 2 teaspoons JM Thomason Parisian Pastry Spice

Custard

- 3 whole eggs
- 2 egg yolks
- 1/2 cup milk
- 1/2 cup heavy cream
- 1 tablespoons JM Thomason Parisian Pastry Spice
- 1/8 teaspoon salt

- 1/2 teaspoon vanilla
- Wheatberry Bread (or bread of choice)

1. To prepare butter, combine butter, sugar and spice, mix with an electric mixer until light and whipped, about 10 minutes.
2. To prepare custard, place egg, yolks, milk, cream, pastry spice, salt and vanilla in a blender. Process until smooth. Pour mixture into a shallow wide dish. Dip bread in custard, coating both sides. Melt butter or oil in hot skillet, add bread and cook 2-3 minutes per side or until golden brown. Serve topped with Spiced Butter.



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