



## **Honey infused French Toast**

*Yield: 8 pieces - 4 servings*

### **Ingredients:**

- 8 slices of day old whole wheat challah
- 6 whole eggs
- 1 cup whole milk or milk alternative
- 1 tsp vanilla extract
- 2 tsp cinnamon
- 4 Tbsp honey or agave
- Pinch salt
- 3 Tbsp unsalted butter

### **Directions:**

1. Crack eggs into a medium-sized bowl. Whisk until fluffy and well combined.
2. Whisk in whole milk, vanilla extract, cinnamon, honey and salt.
3. Heat unsalted butter in a medium non-stick pan over medium heat. Once the pan is hot, one slice at a time, submerge the challah in the custard until bread absorbs a fair amount of the custard. Remove from custard and hold over the bowl to allow the excess custard to drip out into the bowl.
4. Place soaked toast carefully in the hot pan and repeat with the remaining slices. Cook until toast is browned and puffed up (about 1.5 minutes). Flip the slices and brown on the second side (about 1.5 minutes). When bread is stiff and no longer soggy, remove from the pan.
5. Serve with fresh fruit or your favourite toppings.