

MORNING ROAR FRENCH TOAST

Featuring our **Morning Roar** seasoning

1 serving | Total Time: 40 minutes

RECIPE

- 4 large eggs
- 1 cup milk
- 1/2 Tbsp sugar
- 1 tsp vanilla extract
- 2 Tbsp Mushroom Street Farms **Morning Roar** lion's mane cinnamon sugar
- Pinch of salt
- 1 lb bread slices (about 16 slices) - French bread, sourdough, challah, white bread, or Brioche
- Butter for cooking
- Optional Toppings: butter, maple syrup, fruit, whipped cream, powdered sugar

PREPARATION

STEP 1

In a medium bowl, whisk together the eggs, milk, sugar, vanilla extract, Morning Roar cinnamon sugar, and salt until well combined. Pour the mixture into a large casserole dish.

STEP 2

Heat a large skillet over medium heat and melt about 1-2 tablespoons of butter.

STEP 3

Dip a few slices of bread into the milk mixture, allowing them to soak for about 3 seconds per side. Make sure both sides are well-coated with the custard mixture.

STEP 4

Place the soaked bread slices onto the skillet and cook for 3-4 minutes per side, or until they turn golden brown and crispy. Repeat this process with the remaining bread slices, adding more butter to the skillet as needed.

STEP 5

As each batch of French toast finishes cooking, transfer it to a cookie sheet and keep it warm in the oven at 250 degrees F (120 degrees C) until ready to serve.

STEP 6

Serve the **Morning Roar** French Toast warm, and let your creativity roar by adding your favorite toppings. Butter, maple syrup, fresh fruit, whipped cream, or a sprinkle of powdered sugar will elevate the flavors and make your breakfast experience truly extraordinary.

NUTRITION FACTS

PER SERVING, WITHOUT TOPPINGS

CALORIES	Approximately 210
TOTAL FAT	7g
SATURATED FAT	3g
TRANS FAT	0g
CHOLESTEROL	95mg
SODIUM	240mg
TOTAL CARBOHYDRATES	27g
DIETARY FIBER	1g
SUGARS	5g
PROTEIN	8g