

Father Time Fabulous French Toast

Toasted cinnamon custard-bread with syrup. Yum. French toast has always been one of our favorites since childhood. My mom made a deal with me when I was a kid: if I would get up at 6:00am on an occasional school-day morning, she would make french toast if I would help her. I loved it then, and I love it today.

Here is our Father Time French Toast recipe. Our kids absolutely love it, as do we. We usually make a batch or two and then freeze the leftovers to re-toast another day. It makes for a delicious start to a French Toast Friday or a Syrup Saturday!

1 Loaf Father Time Wonderful Wheat Bread, sliced

Batter

- 1** ½ Cups Milk
- 4** Eggs
- ½** teaspoon Salt
- 1** teaspoon Cinnamon
- 1** Tablespoon Vanilla paste or extract
- 4** Tablespoons Butter, melted
- ⅔** Cup Whole wheat flour, optional

Butter, as needed

Maple Syrup, as needed

Method

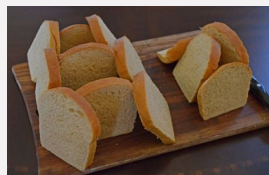
- 1.** Start with a loaf of Father Time Wonderful Wheat bread.



- 2.** Slice the loaf of bread into medium or medium-thick slices



- 3.** Let the bread slices dry while you assemble the batter. I like to arrange the slices standing-up so that both sides of each slice get exposure to the air to help dry it out. Drying out the slices will help absorb the liquid batter



Servings/Yield

Yield: About 12 slices

and keep its structure when wet.

4. Mix the batter. When you add the flour, be sure to mix thoroughly to avoid clumps. It will also help if you let the batter sit for a few minutes for the flour to absorb some of the liquid and create more viscosity in the batter. One batter variation that some prefer is to add 2-4 Tablespoons of sugar. We try to avoid sugar as often as possible, and find that the maple syrup adds plenty of sweetness, but feel free to add the sugar if you prefer a sweeter and more indulgent result.

5. Pre-heat the griddle on medium-high heat and prepare the butter on the side that you will need when cooking the french toast.

6. Assemble each key ingredient (bread slices, batter, and butter) near the griddle.



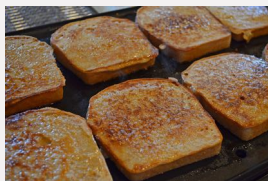
7. Apply some butter to the griddle to prepare to cook the french toast. Then dip a slice of bread in the batter thoroughly on both sides so that it absorbs plenty of batter, then lift it to let excess batter drip off, and then place on the griddle. Repeat until the griddle is full.



8. When the first side of each slice is thoroughly cooked and brown, flip and cook on the other side.



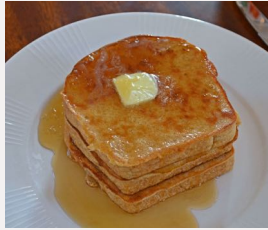
9. When the second side is thoroughly cooked and brown (which should take less time than the first side), remove each slice and place on a cooling rack to prevent the slices from becoming wet and soggy.



10. A dose of butter when serving never hurts.



11. And don't forget the maple syrup!



Notes



We hope you enjoy this recipe for our Fabulous French Toast. Please come back to www.FatherTimeBread.com for more great recipes, and share them with your friends!

