

Classic French Toast

Day old bread/challah/brioche cut into 6 thick slices

2 tablespoons orange juice (fresh if you can)

2 tablespoons milk

1 teaspoon vanilla extract

3/4 teaspoon ground cinnamon

3 large eggs

Nice sized pat of butter (about 2 tablespoons)

1-2 tablespoons oil, as needed

Directions:

Put the orange juice, milk, vanilla and cinnamon in a bowl with the eggs and whisk till smooth. Prepare a pan with parchment paper to hold the egged bread and get a skillet on the stove with a pat of butter and a tablespoon of oil in it but don't heat it yet, set aside.

Take the bread slices and dip or submerge into egg mixture one at a time, letting excess drip back into bowl and lay on parchment paper. When you've done them all, take about an additional tablespoon of leftover egg mixture per piece of bread and puddle onto the egged bread. While it absorbs (2-3 minutes) heat your pan with butter and oil to medium hot. Lay 3 pieces at a time (don't crowd them) and fry till golden brown on bottom, gently flip over with spatula and fry on other side till golden brown and crisped. Serve immediately with maple syrup or powdered sugar as desired, and cut up fresh fruit is nice too.