

Classic French toast

Ingredients (2 P.)

1 egg
120 ml milk
1 tbsp honey
4 slices bread
40 g unsalted butter
1 pinch cinnamon
maple syrup (for serving)

Utensils

whisk, bowl, tongs, frying pan

Step 1:

- 1 egg
- whisk
- bowl

Whisk egg until foamy.



Step 2:

- 120 ml milk
- 1 tbsp honey
- 1 pinch ground cinnamon

Add milk, honey, and a pinch of cinnamon.

Continue to beat until ingredients are well combined.



Step 3:

- 4 slices bread
- tongs

Soak each side of bread in egg mixture.



Step 4:

- 40 g unsalted butter
- maple syrup (for serving)
- frying pan

In a frying pan, melt butter over medium heat and sauté bread for approximately 2 – 3 min. per side until golden brown. Cut diagonally and serve with maple syrup.



Enjoy your meal!