

Classic French Toast Recipe: A Sweet and Golden Breakfast Favorite

This classic French toast recipe stands out for several reasons:



OVEN
200°F

TIME
10 min

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INGREDIENTS

4 slices of thick bread (brioche or challah work best)
2 large eggs
1 cup whole milk
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 tablespoon sugar (optional)
Butter or oil for cooking
Maple syrup, powdered sugar, or fresh fruit for serving

DIRECTIONS

1. Prepare the : Custard: In a large mixing bowl, whisk together the eggs, milk, vanilla extract, cinnamon, and sugar until well combined. This is where the magic begins, so make sure everything is mixed thoroughly.
2. Soak the : Bread: Dip each slice of bread into the custard mixture, allowing it to soak for about 30 seconds on each side. Be careful not to let it soak too long, or it may fall apart.
3. Heat the : Pan: In a large skillet or griddle, melt a tablespoon of butter or heat a splash of oil over medium heat. You want the pan hot enough to create a golden crust but not so hot that it burns the bread.
4. Cook the : French Toast: Place the soaked bread slices in the pan, cooking for about 3-4 minutes on each side until golden brown. Flip carefully to avoid breaking the slices.
5. Serve : Warm: Once cooked, transfer the French toast to a plate and serve immediately with your favorite toppings. I love a drizzle of maple syrup and a sprinkle of powdered sugar!

TIPS FOR SUCCESS

Use Day-Old Bread: Stale bread absorbs the custard better, resulting in a more flavorful French toast.

If you don't have day-old bread, you can lightly toast fresh bread before soaking.

Experiment with Flavors: Try adding a splash of orange juice or a pinch of nutmeg to the custard for a unique twist.

You can also mix in some chocolate chips or berries for added sweetness.

