

Name _____

Fantastic French Toast Adventure

Ingredients:

4 slices of bread (white, whole wheat, or your favorite)

2 large eggs

1/2 cup milk

1/2 teaspoon vanilla extract (optional)

1/4 teaspoon ground cinnamon (optional)

A pinch of salt

Butter or cooking spray for the skillet

Maple syrup, powdered sugar, or fresh fruit for topping (optional)

Instructions:

Crack the Eggs:

Start by cracking the two large eggs into a mixing bowl. Be careful not to get any eggshells in the bowl.

Add Milk and Flavor:

Pour in the milk and add the vanilla extract and ground cinnamon, if you'd like. These ingredients add a tasty twist to your French toast. You can skip them if you prefer classic French toast.

Whisk it Up:

Grab a whisk or fork and start whisking the egg mixture. Whisk until the eggs, milk, and any added flavors are well combined. This mixture is your special French toast batter!

Dip the Bread:

- Heat a skillet or frying pan on the stove over medium heat.
- While the skillet is heating up, dip one slice of bread into the egg mixture. Make sure both sides of the bread soak up the batter, but don't leave it in too long or it might get too soggy.
- Use your spatula to scoop up the bread and gently place it in the skillet.

Cook Until Golden:

Cook the bread for about 2-3 minutes on each side or until it turns golden brown. Use your spatula to flip it over when it's ready. Keep dipping and cooking your bread slices until you've made all the French toast you want.

Serve and Enjoy:

- Transfer your cooked French toast to a plate.
- You can add a bit of butter, maple syrup, powdered sugar, or fresh fruit on top for extra yumminess.
- Enjoy your fantastic homemade French toast!

