Name _____

Fantastic French Toast Adventure

Short Answer

1. Why is it essential to whisk the egg mixture thoroughly?

2. What should you do if you want to add a pinch of salt to your French toast batter?

3. Why should you be careful not to leave the bread in the egg mixture for too long?

4. How do you know when it's time to flip the bread in the skillet?

5. What are some creative toppings you could add to your French toast for a unique twist?

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