Name _____

Fantastic French Toast Adventure

Open-Ended Response Questions

1. Explain the purpose of whisking the egg mixture. What happens if you don't whisk it well?

2. Describe the difference between classic French toast and French toast with added vanilla extract and ground cinnamon. How does it change the flavor?

3. Why do you think it's important to cook the bread until it turns golden brown on each side? What might happen if you don't cook it enough?

4. Share your favorite toppings or ingredients to customize your French toast. How do these toppings enhance the overall taste and presentation of the dish?

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