

Name _____

Fantastic French Toast Adventure

Short Answer Key

1. Whisking the egg mixture thoroughly ensures that all the ingredients are well combined, creating a uniform batter. If not whisked well, the flavors may not be evenly distributed.
2. You should add the pinch of salt directly to the egg mixture and whisk it in.
3. Leaving the bread in the egg mixture for too long can make it overly soggy, and the French toast might not cook evenly.
4. You should flip the bread in the skillet when it turns golden brown on the bottom side.
5. Possible creative toppings include whipped cream, sliced bananas, chocolate chips, or a drizzle of honey. These toppings add unique flavors and make the dish visually appealing.

