

Name \_\_\_\_\_

## Fantastic French Toast Adventure

### Open-Ended Response Answer Key

1. Whisking the egg mixture is essential to combine all the ingredients thoroughly, ensuring that each slice of bread gets an even coating of the flavorful batter. If you don't whisk it well, some slices might end up with more flavor than others, resulting in an uneven taste.
2. Classic French toast is simple and has a sweet and eggy flavor. French toast with added vanilla extract and ground cinnamon has a more aromatic and spiced flavor profile. The vanilla adds a hint of sweetness and depth, while the cinnamon provides a warm and slightly spicy kick.
3. Cooking the bread until it turns golden brown on each side is important because it ensures that the French toast is cooked through and has a delightful crispy texture on the outside. If you don't cook it enough, the inside might remain undercooked and soggy.
4. Creative toppings can include fresh berries for a burst of fruity freshness, shredded coconut for a tropical twist, or even a scoop of ice cream for an indulgent treat. These toppings enhance the overall taste and presentation by adding different textures, flavors, and visual appeal to the French toast.

