



## Cinnamon Swirl French Toast

8 thick slices of cinnamon swirl bread

4 eggs

1 cup  $\frac{1}{2}$  &  $\frac{1}{2}$

$\frac{1}{2}$  teaspoon salt

1 tablespoon vanilla extract

Butter

- Whisk the eggs, half and half, salt and vanilla in a bowl.
- Heat a griddle pan over medium heat. Brush with melted butter.
- Dunk the slices of bread, one at a time, into the egg mixture. Make sure both sides are coated equally. Lift the slice and allow the excess egg mixture to drip back into the bowl.
- Place the bread on the griddle and cook until browned. Flip and brown the other side.
- Place the French Toast on a plate and place a small slice of butter on top.
- Serve with pure maple syrup.