

Patriotic French Toast

~inspired by *The Wedding People*~

2 T butter
4 eggs
2/3 cup whole milk
1/4 cup flour
1/4 cup cane sugar
generous pinch of sea salt
1 tsp ground cinnamon
1 tsp vanilla extract
8 slices of day-old sourdough bread
1 pint strawberries, sliced
1 pint blueberries
1 T powdered sugar
Pure maple syrup



Heat your skillet on medium until the 2T of butter is completely melted and a little bubbly.

Using a whisk, blend the eggs, milk, flour, cane sugar, sea salt, cinnamon, and vanilla extract. Be sure to get all of the lumps out of the flour.

Dip the bread slices into the mixed batter making sure to saturate both sides, then place them onto the hot skillet. Cook on one side for 3-4 minutes or until the bottom is toasted to a golden brown. Turn the bread slices over and cook the other side.

Remove the French toast slices to a plate and serve with sliced strawberries and blueberries. Sprinkle powdered sugar over the top. Serve with warmed pure maple syrup.

Makes 8 slices of French toast.