



RAISIN BREAD FRENCH TOAST

A sweet alternative to plain toast!

You will need:

A small mixing bowl
Non Stick frying pan
Flipper

Ingredients:

2 eggs
150 ml milk
2 tablespoons brown sugar
2 teaspoons cinnamon
2 thick slices of raisin bread

Directions:

1. Break the egg into the bowl. Add the milk, sugar and cinnamon and beat with a fork until it is well mixed.
2. Next, soak the bread slices in the egg mixture. Make sure they are completely covered.
3. Heat the frying pan to a medium heat and spray pan with spray or a knob of butter. When it has melted add your soaked bread and fry until it is golden brown underneath. You can check this by gently lifting up the edge. Flip the bread slices over and fry them on the other side.
4. Serve with whip cream and syrup.

