



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Cinnamon Raisin French Toast

6 large eggs

1 ½ cups buttermilk

2 tbl. pure vanilla extract

½ tsp. ground cinnamon

Pinch of ground nutmeg

Pinch of salt

6 one-inch-thick slices of cinnamon-raisin bread, preferably a day old

2 tbl. unsalted butter

2 tbl. vegetable oil

Pure maple syrup (optional)

1. Whisk together eggs, buttermilk, vanilla, cinnamon, nutmeg, and salt in a medium bowl; set aside.

2. Place bread in shallow baking dish large enough to hold the bread slices in a single layer. Pour egg mixture over bread; soak 10 minutes. Turn slices over; soak 10 minutes more or until soaked through.

3. Preheat oven to 250°. Place a wire rack on a baking sheet; set aside. Heat 1 tbl. butter and 1 tbl. vegetable oil in a large skillet over medium heat. Fry half the bread slices until golden brown, 2 to 3 minutes per side. Transfer to wire rack; place in oven while cooking remaining bread. Wipe out skillet; repeat with remaining butter, oil, and bread. Keep in oven until ready to serve. Serve warm with maple syrup, if desired.

Credit: Martha Stewart Living