

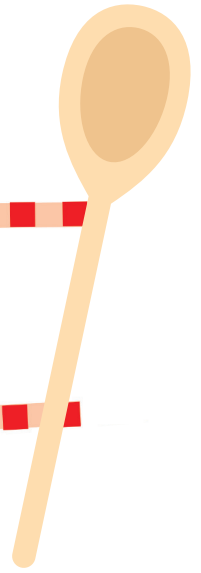


ShopRite



KIDZ COOK

Recipe of the Week!



TAKE ONE HOME AND TRY IT YOURSELF!

French Toast

Ingredients

For the Custard:

- 4 large eggs
- 1 cup whole milk or milk alternative
- ¼ cup heavy cream (*optional for extra richness*)
- 2 tbsp sugar
- 1 tsp vanilla extract
- ½ tsp cinnamon (*optional*)
- Pinch of salt

Instructions

Prepare the Custard:

In a large mixing bowl, whisk together the eggs, milk, heavy cream, sugar, vanilla, cinnamon, and salt until smooth. Pour into a shallow dish for easy dipping.

Prepare the Bread:

If using fresh bread, lightly toast the slices to dry them out.

Soak the Bread:

Dip each slice in the custard for 10-15 seconds per side, ensuring it's well-coated but not overly saturated.

Cook the French Toast:

Heat a skillet or griddle over medium heat. Add a pat of butter and cook the soaked bread slices in batches for 2–3 minutes per side, or until golden brown and slightly crispy.

Serve and Garnish:

Plate the French toast and garnish with powdered sugar, fresh berries, whipped cream, or maple syrup.

For Cooking:

- 2 tbsp butter or a mix of butter and oil for even browning

For the Bread:

- 8 slices of thick-cut bread brioche, challah, or French bread

For Toppings (Optional):

- Powdered sugar
- Maple syrup
- Fresh berries
- Whipped cream (*strawberries, blueberries, raspberries*)

Enjoy!

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