

CARAMEL FRENCH TOAST

Yields: 8 servings

Cook time: 40 minutes

Ingredients

4 tablespoons butter
6 large eggs
1 cup whole milk
1/8 teaspoon salt
8 slices of thick cut bread (Texas Toast)
1 1/2 cup granulated sugar
1 tsp vanilla extract
1 tbsp ground cinnamon
1/2 tbsp ground nutmeg

Caramel Sauce

1 cup brown sugar
1 tbsp butter
1 tsp vanilla extract
1 cup heavy whipping cream

Chef Notes

Optional Garnishes:

Caramel can be saved and stored in refrigerator for future use.

Add your favorite fruits, nuts, and powdered sugar for garnish

Preparation

1. In medium size mixing bowl, beat together eggs, milk, salt, sugar, vanilla extract, cinnamon, and nutmeg until well combined.
2. On medium-high heat; in frying pan or large skillet heat butter.
3. Lightly dip bread in egg mixture on each side. Fry in skillet until golden brown. Repeat step for remaining pieces of bread.
4. After all steps have been skillet, to make caramel sauce; in a small sauce pot on low-medium heat place brown sugar, butter, vanilla extract, and heavy whipping cream into skillet. Mix together until sugar is completely dissolved.
5. Use caramel as a dipping sauce or drizzle on french toast for serving!