



french toast with macerated strawberries

SERVINGS

4-6

TIME

30 minutes

INGREDIENTS

- 2 cups strawberries
- ¼ cup sugar
- 6 eggs
- 1 cup milk
- 1 tablespoon maple syrup
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 loaf bread (we like to use challah)

EQUIPMENT

- Large skillet or griddle and flipper
- Mixing bowl (2)
- Liquid measuring cup and measuring spoons
- Tongs
- Whisk
- Cutting board and knife

DIRECTIONS

- Quarter strawberries and place in a bowl. Top with sugar and toss to coat. Set aside while making french toast.
- Crack eggs into a large mixing bowl and remove shells
- Add milk, maple syrup, vanilla, and salt and stir with a whisk to combine.
- Preheat a griddle or skillet over medium heat
- Slice bread about 1" thick
- Use tongs to dunk bread into batter, turning once to coat both sides, and place on pan.
- Repeat with as many slices as will fit. Once the bottom has begun to brown, use a flipper to turn to the other side and cook until lightly browned.
- Top with a bit of real maple syrup and macerated strawberries.

TIPS TO INVOLVE THE KIDS

- Wash Hands and designate an area to get a bit messy!
- If appropriate, let kids cut the strawberries and bread.
- Let the kids crack the eggs and measure out the ingredients.
- Let the kids dunk the bread. They love it!

EXTRA!

- Make some for your dad on Father's Day!
- Enjoy with a side of eggs, or make our Mini Frittatas or Breakfast Casserole on the side.

