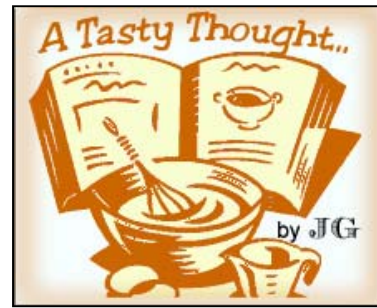


A Recipe compliments of



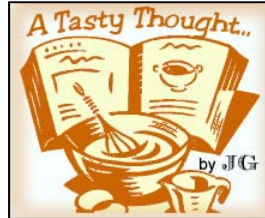
TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD



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Fantastic French Toast

For many families the weekend allows more of an opportunity to sit down and enjoy breakfast. Fantastic French Toast has been a family favorite of ours for so many years! After the individual slices of Fantastic French Toast are placed on the hot non-stick griddle or large non-stick skillet, the inviting aroma of cinnamon will float from your kitchen. A few years ago I decided to use fewer whole eggs and more egg whites in this scrumptious breakfast. Yes, it is the "cholesterol reduction thing" for me while cooking. This favorite breakfast has few ingredients and is very easy to prepare.



Ingredients

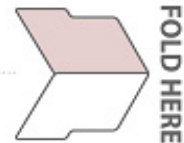
- (1) Loaf Pepperidge Farm Cinnamon Bread
- (2) Whole Eggs
- (8) Eggs Whites
- (1) Cup Milk (I use Soy or 1% Milk)

Method

1. Place Whole Eggs and Egg Whites in a rectangular container and beat with a fork. (I use a 1 & ½ Qt. CorningWare container.)
2. While beating mixture add in Milk and continue beating to combine.
3. Heat non-stick griddle or skillet on medium heat.
4. Dunk each bread slice in mixture coating both sides and then place on the griddle. (Two or three browning at once)
5. The underside will be golden brown when it is time to turn the bread slice over with a spatula.
6. Turn over and brown other side.
7. Serve with Maple Syrup.

Enjoy!!!

JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>