

Cinnamon Chip French Toast

An iconic dish and a legendary product come together to make the ultimate French Toast. At Great Harvest, Cinnamon Chip bread is the go-to bread recommendation for French Toast. It doesn't take much to make this bread shine – slice it thick and dip it in this simple batter for a breakfast that is sure to please. Serves 4 people.

Ingredients

- 4 large eggs
- 2 tablespoons granulated sugar
- 1 teaspoon pure vanilla extract
- 1/3 cup Half & Half
- 8 slices of 1-inch thick Great Harvest Cinnamon Chip Bread (about 1/2 a loaf)
- Butter, as needed (about 1/2 stick) for cooking and serving, if desired
- Maple Syrup or honey for serving
- Powdered sugar

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Bread. The way it ought to be.

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Method

- Preheat oven to 200° to keep French toast warm if needed.
- Whisk eggs, sugar, and vanilla together in a medium sized bowl that is large enough for dipping the bread slices. Add Half & Half and whisk again until well combined.
- Preheat a skillet to medium-high or an electric plug-in griddle to 375°.
- Melt approximately 1 tablespoon butter on preheated skillet.
- Working a few slices at a time, dip Great Harvest Cinnamon Chip bread into egg mixture and carefully place on skillet. Cook for 2 - 2 ½ minutes until golden brown and flip. Continue cooking for another 2-3 minutes until second side is golden.
- Serve immediately with a pat of butter, a drizzle of maple syrup, or honey and a dusting of powdered sugar. If necessary, place on a sheet pan and keep warm in the oven while cooking the remainder of the slices.



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