



## French Toast a la Rosenstock

### INGREDIENTS:

1 1/2 to 2" slice of bread  
2 eggs  
1/4 cup milk  
1 Teaspoon vanilla extract  
Butter or margarine for the frying pan  
Cinnamon sugar  
Syrup

### DIRECTIONS:

Mix the eggs with the milk and vanilla extract in a container large enough to hold a slice of bread.  
Poke some holes in the bread with a fork and place in the egg mix to soak.  
Soak on both sides until soaked through.  
Butter the frying pan.  
Preheat oven to 350.  
Cook the slice of bread on the stovetop until slightly brown on both sides. Flip frequently.  
When browned, place slice on a cookie sheet or tin foil.  
Heat in oven for 10 minutes at 350.  
Remove from oven. Lightly coat with cinnamon sugar and syrup.  
Each slice is usually enough or more than enough for one person!! To make a larger quantity, just increase proportionally.

*Matthew Rosenstock  
August 2001*