

Challah French Toast

Disney's Contemporary Resort

Chef Mickey's



Ingredients

- 6 extra large whole eggs
- 1 ½ cups of milk
- 1 tsp of vanilla extract
- ¼ tsp of ground cinnamon
- ½ cup of granulated sugar
- 8 to 10 one inch slices of challah bread (you can substitute brioche bread or Hawaiian bread)
- 1 - 2 tbsp. of butter (margarine)
- Powdered Sugar -

Directions

1. Crack eggs into medium size bowl, add milk & vanilla. Wisk together with a fork or wire whip.
2. Add the sugar and cinnamon mix all ingredients are incorporated. Set aside.
3. Slice challah bread into 1" slices. Set aside.
4. Pre-heat flat grill or frying pan on medium heat (Teflon coated works best). Cover bottom of pan / grill with butter.
5. Dip bread into the egg mixture, place in pan/grill cook under golden brown on each side.
6. Remove from heat, plate up French toast and dust with powdered sugar.

