

## Memere's French Toast

Disney's Port Orleans Resort Riverside  
Boatwright's



### Ingredients

- 4 large eggs
- 1/2 cup milk
- 3/4 cup plus 2 tbsp. sugar
- 2 1/2 tsp. cinnamon
- 1/2 tsp. pure vanilla extract
- 1/4 cup vegetable oil
- 12 1-inch thick bread slices (a 1 lb. loaf)

### Directions

1. In a medium bowl, whisk together the eggs, milk, 2 tbsp. sugar, 1/2 tsp cinnamon and vanilla.
2. In a medium bowl, stir together remaining 3/4 cup sugar and 2 tsp. cinnamon.
3. Transfer mixture to a plate and set aside.
4. In a 12-inch skillet, heat 1 tbsp. oil over medium heat.
5. Three slices at a time, dip the bread into the egg mixture, and fry until golden brown on both sides.
6. Immediately dredge the hot cooked French toasts in the cinnamon sugar mixture and shake off excess.
7. Repeat with remaining slices and oil. Serve hot with warm syrup.

