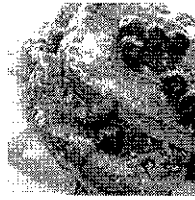


Fluffy French Toast

allrecipes.com



Rated: ★★★★★

Submitted By: Bonnie

Photo By: Lil Mermaid

Prep Time: 10
Minutes

Ready In: 30
Minutes

Cook Time: 20
Minutes

Servings: 12

"This French toast recipe is different because it uses flour. I have given it to some friends and they've all liked it better than the French toast they usually make!"

INGREDIENTS:

- | | |
|---------------------------|----------------------------|
| 1/4 cup all-purpose flour | cinnamon |
| 1 cup milk | 1 teaspoon vanilla extract |
| 1 pinch salt | 1 tablespoon white sugar |
| 3 eggs | 12 thick slices bread |
| 1/2 teaspoon ground | |

DIRECTIONS:

1. Measure flour into a large mixing bowl. Slowly whisk in the milk. Whisk in the salt, eggs, cinnamon, vanilla extract and sugar until smooth.
2. Heat a lightly oiled griddle or frying pan over medium heat.
3. Soak bread slices in mixture until saturated. Cook bread on each side until golden brown. Serve hot.

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