



French Toast

DIRECTIONS

1. Beat together egg, milk, cinnamon, vanilla extract and salt.
2. Heat a griddle over medium-high heat for 2 to 5 minutes. Recommended power lever: 6-7.
3. Dunk each slice of bread in egg mixture, soaking both sides. Cook on both sides until golden.
4. Remove from skillet.
5. Reduce power level: 3.
6. Place bacon on griddle turning occasionally until crisp.
7. When cooking is finished, turn off the burner.

Tip: Serve hot with butter, maple syrup, and if available, fresh berries and bananas.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Griddle

COOK TIME

10-15 minutes

INGREDIENTS

- 8 slices of bread
- 3 eggs
- $\frac{2}{3}$ cups milk
- $\frac{1}{4}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. vanilla extract
- 2 Tbsp. olive oil
- Salt to taste
- 8 strips of bacon
- Maple syrup

SERVES 4