

# Campers' Cooking Corner

*a special feature by our Chef de Campsine Meryl Cooking*



## French Toast

**Week 3**

2 slices thick, sliced bread (such as Texas Toast or Challah)

1 egg

A good splash of milk

A sprinkle of granulated sugar

A sprinkle of cinnamon

A splash of vanilla

Syrup for dipping



- Mix the egg, milk, sugar, cinnamon, and vanilla in a bowl.
- Dip the bread in the mixture and coat on both sides.
- Melt some butter in a skillet and brown bread on both sides.

This makes 1-2 servings depending on how hungry you are!

### Variations:

- Use thick sliced raisin and cinnamon bread (omit cinnamon from recipe)
- Top with powdered sugar and/or fresh slices of fruit.
- Top with granulated sugar (This is how Meryl Cooking's mom used to serve it! It tastes just like a doughnut!!!)
- In between 2 French Toast slices you can add: fruit, Nutella, or cream cheese
- You can also flavor the batter with a splash of orange juice.

### Campers' Comments:

- "You should serve this to the president!" (Jevon Frontier)
- "It's so good; I'm trying to savor it!" (Woodland Stars)
- "This could not get any better!" (Justin Frontier)
- "I'm in French toast heaven!" (Shangri-La II Stars)
- "AMAZING! Cooking is the best activity every year!" (Sam C. Frontier)



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