

Double Layer French Toast

Serves Four



Ingredients

1 cup half and half

3 large eggs

1 teaspoon pure vanilla extract

Pinch of salt

12 slices thin white, buttermilk or Hawaiian bread, crusts removed

¼ cup sanding sugar

½ teaspoon cinnamon

1-2 tablespoons canola oil or butter

Warmed maple syrup for serving

Steps

1. Preheat oven to 325°F. Prepare two baking sheet pans with parchment paper. In a small bowl mix together the sanding sugar and cinnamon and set aside.

2. In a medium-sized bowl whisk together half and half, eggs, vanilla and salt.

3. Dip each slice of bread into the egg mixture and place them onto one of the parchment-lined baking sheet pan. Sprinkle the top of half of them with the cinnamon sugar. Then place another piece of soaked bread on top giving you 12 stacks.

4. In a large skillet over medium-high heat melt the butter or heat the oil. Once butter has melted transfer the soaked stacked slices to the pan (probably only 2-3 at a time depending on the size of your pan) and cook until the bottoms are golden brown. Carefully flip over to cook the other side. Repeat this process until all stacks have been cooked. You may have to use a little more oil in your pan or another pat of butter to cook all the stacks. Place the browned stacks onto the other parchment lined baking sheet pan as you continue cooking all the stacks.

5. Place the sheet pan in the oven for 10 minutes, or until the egg mixture is set in between the pieces and the toasts have puffed up a bit. Top with syrup and serve hot!