

Maple Cinnamon French Toast

serves 4-5 depending on how hungry you are

Ingredients

1/2 Tbls Cinnamon
1 tsp vanilla extract
1/2 tsp banana extract
2 Tbls hot water
3 Tbls maple sugar(or 4 Tbls maple syrup grade B and omit water)
5 eggs
1/4 C. heavy cream
1/2 C. OJ (no pulp)
1 loaf bread (I like whole cinnamon swirl then I can cut it nice and thick)

1. Mix together cinnamon, vanilla extract, banana extract, water and mix to hydrate the cinnamon. Next add the maple sugar or syrup. Mix well and let it set for a minute or 2 to let the maple sugar dissolve.
2. In a separate bowl crack the eggs and beat slightly to break up the eggs then add the cream and OJ and mix well.
3. Add the maple/cinnamon mixture to the egg mixture and mix well. Keep the whisk handy because the cinnamon will settle to the bottom between bread dipping.
4. Dip your bread in the batter and place on a pan on medium heat careful not to burn it (the sugars will cause the toast to burn and quickly). Flip it once and wait a little to cook the other side. I know it's hard to wait, smells good doesn't it.
5. When it's all done and you have your maple cured bacon all cooked too. Put on lots of butter, don't forget your syrup that you got at the sugarhouse and enjoy.