

# Kids in the Kitchen



## Cinnamon-Raisin French Toast

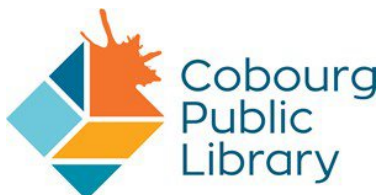
Prep Time: 5 Minutes \* Cook: 16 Minutes \* 4 servings (2 slices French toast each)

### Ingredients:

2 eggs  
1 egg white  
3/4 cup milk  
1 tablespoon sugar  
1/2 teaspoon vanilla  
8 slices of cinnamon-raisin  
bread

1. In small mixing bowl, beat eggs, milk, sugar and vanilla with whisk or hand beater until smooth; pour into shallow bowl.
2. Spray griddle or 10-inch skillet with cooking spray; heat griddle to 375°F or heat skillet over medium heat. Dip bread into egg mixture, turning to coat both sides.
3. Cook about 4 minutes and turn. Cook about 4 minutes on other side or until golden brown.

Source: Crocker, Betty. *Betty Crocker Kids Cook*, Houghton Mifflin Harcourt, 2015.



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