



# Sparkle Kitchen

## Classic “Train Car”

### French Toast with Berries

(serves 4)

#### Ingredients

About 8 slices of crusty bread

4 eggs

½ cup milk

a splash of vanilla

berries and maple syrup (for serving)

#### Directions

Preheat your oven to its lowest temperature.

In a shallow pan, whisk together the eggs, milk, and vanilla. Add as many slices of bread as you can fit in one layer, and let them soak up the egg/milk mixture for at least 2-3 minutes.

Heat a griddle over medium—if you don’t have non-stick or cast iron, use a little butter to keep the toast from sticking—and add the toast a few slices at a time. While your first batch of toast is cooking, start the next batch soaking in the egg mixture, adding more eggs or milk if necessary to coat the additional slices.

When the toast on the griddle is browned on both sides, remove it to a baking sheet and slide it in the oven to keep warm. Continue on until all of the French toast is cooked.

Serve with warm maple syrup and a handful of mixed berries, and imagine you’re riding the rails.

Enjoy!