



French Toast with Apricot Jam

Serves 3 slices per person

Slice a loaf or loaves of French bread into 2-inch thick pieces – slicing on a slant for a nice presentation. With a serrated knife, cut a pocket lengthwise a little more than halfway into the bread slice. Place a teaspoon of apricot jam into the pocket of bread. Dip the bread into the egg mixture (see below).

Heat griddle to manufacturer recommended temperature – usually a med-high heat. Coat griddle with 1 tablespoon of butter. Place bread on griddle 6 at a time. Cook until golden brown on each side - about 4 minutes per side – this will depend on your griddle. Arrange on a plate and sprinkle powdered sugar on top. Serve with syrup or additional jam on the side.

Egg Mixture for 12 slices of bread

4 eggs
1 cup half & half
2 tablespoons brown sugar
½ tablespoon vanilla extract
½ teaspoon cinnamon

Note: 3 slices per person
12 slices for 4 people
24 slices for 8 people, etc.

An excellent dish served with a thick slice of glazed ham or crisp bacon.