



French toast is a treat for breakfast, lunch, dinner and special occasions.

## Ingredients

2 eggs, slightly beaten  
2/3 cup milk in a wide bowl  
8 slices of toast bread: white, fruit or wheatmeal. (Choose your favourite kind)  
¼ teaspoon salt  
50g butter

## Method

Combine beaten eggs, milk and salt in a wide bowl.

Melt butter in a frying pan.

Dip the bread slices into the egg mixture, one at a time, turning each one over so both sides are coated in egg mixture.

Quickly put the slice of bread, which will be soggy, into the frying pan and cook it in hot butter until it is golden brown on one side, then turn it over and cook the other side too until it is golden brown.

Put the cooked bread on a plate and put it into the oven (80°C or 200°F) to keep warm while you cook the other slices.

**Serving suggestion** Serve the French toast with syrups or jam on it or by itself. It's nice with cheese grilled on top too.

A variation on this recipe is: Instead of using milk use orange juice in the recipe and add one teaspoon of finely grated orange peel. Mix these with the eggs and salt then dip the bread in it and cook the slices in the same way as described above.