

Cold Stone Creamery Amazing French Toast

I can't even tell you just how amazing this was....you will just have to try it for yourself! ☐

8 large eggs

3/4 cup Cold Stone Sweet Cream Creamer

(You can use any vanilla coffee creamer if you can't find cold stone)

2 teaspoon vanilla extract

8 to 10 thick-cut slices of Italian Bread

1/4 cup sugar

2 teaspoon ground cinnamon

10 to 12 tablespoons salted butter, for pan frying

In a large bowl, whisk together the eggs, creamer, and vanilla until fully combined. Pour the mixture onto a large cookie sheet or baking dish with edges. Dip the bread slices into the mixture, being sure to coat both sides evenly. Let sit a few minutes on each side so the bread can absorb the mixture. In the meantime, in a small bowl, whisk together sugar and cinnamon; set aside.

Melt 3 tablespoons of the butter in a large skillet over medium heat, and pan-fry two slices of battered bread at a time until golden brown, about 2-3 minutes per side. When the second side is golden brown, generously sprinkle cinnamon and sugar onto each piece and flip again. Let the sugar caramelize for a minute or two; then flip and repeat the same process. Remove from the skillet and transfer to cookie sheet and place

in warm oven till the rest are finished; repeat process with remaining butter, battered bread and cinnamon sugar, two slices at a time.

Serve with butter, and sides of bacon of course!