



PREP: 10 mins  
COOK: 10 mins  
SERVES: 4

## Classic French Toast

### Ingredients

#### French Toast

- 4 slices thick white sandwich bread
- 3 eggs
- 1/2 cup milk
- 1/2 tsp cinnamon
- 1 tsp Queen Organic Vanilla Extract
- 2 tbsp butter, for frying
- Queen Sugar Free Dulce de Leche Topping, to serve

### Method

#### STEP 1

In a bowl whisk together the eggs, milk, cinnamon and vanilla until well combined.

#### STEP 2

Preheat a non stick frypan over medium heat and melt 1 tbsp butter in the pan.  
Take one or two pieces of sandwich bread (depending on how large your frypan is) and dip both sides quickly in the egg mixture ensuring you don't leave the bread in the mixture to soak and place in the pan. Cook for 2-3 minutes in the pan until golden, then flip bread and cook for a further 2-3 minutes on the other side.

#### STEP 3

Add more butter and repeat with remaining bread and egg mixture. Serve warm with a squeeze of Queen Sugar Free Dulce de Leche Topping, top with fresh berries and enjoy.

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