



BACK TO SCHOOL BREAKFAST

French Toast

Berry Syrup

-- MAKE AHEAD --

INGREDIENTS

- 1 lb. Raspberries, Blackberries, Strawberries, or Combination
- 1 c. Sugar
- 2 T. Lemon Juice

Will keep for 7 days in refrigerator. Warm before serving.

Bring berries and sugar to a boil slowly over very low heat, stirring occasionally until berries are liquified. Cool. Blend. Push through strainer. Add lemon juice.

French Toast

INGREDIENTS

- 2 Eggs
- 1 c. Milk-Whole or Almond
- 1/4 c. Sugar
- 1 tsp. Vanilla
- 2 tsp. Cinnamon
- 2 T. Butter
- 8 Slices Bread
(day old or slightly dry is best)

Whisk first five ingredients together until eggs are thoroughly broken down.

Heat 2 T. butter in skillet on medium heat until melted and sizzling.

Soak bread in mixture until saturated and place in hot butter. After 2-3 minutes, flip and cook for 2 more minutes.

Sprinkle with powdered sugar and serve with warmed berry syrup or your favorite maple or corn syrup.