Pain Perdu – Lost Bread, a.k.a. French Toast

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 eggs
- 1 cup sugar
- 1 tablespoon cornstarch dissolved in a splash of water
- 1 cup whole milk
- 1/2 teaspoon freshly grated nutmeg
- 8 slices stale white bread or 6 slices thick cut stale bread
- Butter, for griddle pan
- Warm maple syrup, powdered sugar, cinnamon sugar and/or fresh berries for topping

Instructions

Preheat nonstick griddle or skillet over medium heat. Beat eggs very well, add sugar and beat again. Add cornstarch in water and beat that in, then add milk and nutmeg. Coat bread thoroughly in egg-milk mixture. Lightly butter hot pan with butter nested in paper towels. Add bread to the pan and cook slowly, 3 or 4 minutes on each side, 2 to 3 slices at a time. Serve hot with your favorite toppings.

makes 6-8 slices, Difficulty: Easy