

Precocious Croissant French Toast

Recipe courtesy of *Chef Nikki Shaw*

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Ingredients:

- 4 eggs, beaten
- 2 teaspoons vanilla
- ½ cup whole milk
- 2 teaspoons cinnamon
- 2 tablespoons butter
- 2 large croissants, sliced
- ½ cup maple syrup, warmed

Directions:

1. In a medium bowl, whisk together eggs, vanilla, milk & cinnamon.
2. Heat butter in a large non-stick skillet over medium heat. Slice croissants in half, lengthwise. Dip each slice in egg mixture until completely coated.
3. Cook for 3-4 minutes on each side until golden brown. Serve with warm maple syrup.

Servings: 2 / prep time: 10 minutes / cook time: 15 minutes