



# Butter Together French Toast

Makes 2 serving | Serving size: 2 slices of French Toast

PREP TIME

**5 min**

COOK TIME

**10 min**

TOTAL TIME

**15 min**

*Wanting to do something special for your significant other for Valentine's Day? Try this French toast made in browned butter! The browned butter creates a caramel flavor that's absolutely unbeatable.*

## Ingredients

- 1 egg
- 2 tablespoons milk
- $\frac{1}{8}$  teaspoon cinnamon
- 1–2 drops almond extract
- 1–2 drops caramel extract
- Sprinkle of salt
- 2 tablespoons butter
- 2 slices whole wheat bread



## Directions

1. Mix together egg, milk, cinnamon, extracts, and salt in a shallow, wide dish.
2. Heat butter in a skillet and allow to heat until it starts to smell sweet and turn golden brown. Be sure not to let the milk solids from the butter burn.
3. Dip bread in the batter on both sides, then fry until golden brown on both sides.
4. Top with your favorite things and enjoy this indulgent (but slightly healthier) breakfast—perfect for a morning in bed!