
BROWN SUGAR & CINNAMON FRENCH TOAST STICKS

Prep time: 10 min. Cook time: 10 min. Total time: 20 min.
Serves 2-3

Brown sugar and cinnamon...what's not to love? These are simple to make and quick to cook. They are so good dipped in maple syrup.

2-3 slices thick sliced bread
2 Tbsp. butter
2 eggs
¼ cup brown sugar
¼ Tsp. cinnamon
Maple syrup for dipping

Cut the crusts off the bread then slice the bread into 4 or 5 sticks for each slice. In a medium to large frying pan, over medium low heat, add the butter and melt. In a small bowl, whisk the eggs. In another small bowl, combine the brown sugar and cinnamon. Dip each stick into the egg to coat. Place in the pan. Brown the sticks on all sides and remove from heat and immediately roll each stick in the brown sugar mixture. Serve immediately with maple syrup for dipping.

Author: Sharon
Irish Ivy Kitchen