

FRENCH TOAST MUFFINS

Makes 6 muffins

IF YOU LOVE FRENCH TOAST YOU WILL LOVE THESE YUMMY BREAKFAST MUFFINS--
THEY ARE BEST EATEN THE SAME DAY.

Ingredients

3 eggs
 $\frac{3}{4}$ cup milk
 $\frac{1}{3}$ cup brown sugar
 $\frac{1}{4}$ cup flour
 $\frac{1}{2}$ tsp vanilla extract
 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{4}$ tsp salt
6 slices bread

How to make it:

1. Preheat the oven to 375 degrees. Spray your muffin pan with cooking spray.
2. In a large bowl, whisk together the eggs, milk, brown sugar, flour vanilla, cinnamon and salt.
3. Rip up your bread slices into small pieces--about 1 inch each.
4. Put the bread into the egg mixture and make sure the bread is fully coated and submerged.
5. Using a measuring cup, scoop $\frac{1}{3}$ cup of batter into each of the 6 muffin cups. The batter will be almost level with the top edge of the cup. Look through and make sure that the gooey bread pieces are evenly divided among the muffin cups. Move some around if you need to.
6. Bake at 375 for 25 to 30 minutes.
7. Serve with maple syrup, jam and butter.