

SOMETHING YUMMY: FRENCH TOAST STICKS

Here is a recipe for one of the most beloved camp breakfasts... French Toast Sticks!!

Ingredients & Supplies:

- 4 Thick slices of white bread (stale bread works great for this)
- 2 eggs
- ¼ cup milk
- Pinch of salt
- 1/3 cup sugar
- 1 tsp cinnamon
- 3 Tbsp butter
- Maple syrup to serve (optional but encouraged)

Directions:

1. Remove crust from bread, cut each slice into 3 equal sticks
2. Combine eggs, milk, and a pinch of salt in a bowl large enough to roll the bread sticks in.
3. Combine the cinnamon and sugar on a plate or pie dish.
4. Melt butter in a large pan over medium high heat.
5. Roll the bread sticks in the egg mixture quickly (do not soak), shake off excess and place in pan.
6. Turn to cook each side until golden.
7. Immediately transfer to the plate with cinnamon sugar and roll to coat
8. Dunk in maple syrup (or whatever you prefer)
9. Enjoy!