

# French Toast Sticks

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Makes 12

## Ingredients

2 eggs  
½ C milk  
1 t vanilla extract  
1 t ground cinnamon  
4 day old bread slices  
½ t salt  
2 T granulated sugar  
1 T butter  
pure maple syrup, to taste

## Instructions

1. Preheat oven to 350 degrees.
2. Cut bread slices into thirds then set aside.
3. In a shallow dish, whisk together eggs, milk, melted butter, vanilla, salt, and cinnamon.
4. Dunk bread sticks into batter, hold so that the slices can soak up the egg mixture then let excess drip off, then place onto greased baking sheet - do not line baking sheet with parchment or bread will stick.
5. Bake for 16-18 minutes, flipping halfway through to brown other side.
6. Serve warm with maple syrup!