French toast

Ingredients

- 12 thick slices white bread
- 2 eggs
- 1/3 cup milk
- 1/2 teaspoon ground cinnamon
- 40g unsalted butter
- maple syrup, to serve

Method

1. Cut 4 squares from each bread slice. Whisk eggs, milk and cinnamon in a bowl. Line a baking tray with baking paper.
2. Dip 1 piece of bread in egg mixture to coat, allowing excess to drain. Place on prepared tray. Repeat with remaining bread and egg mixture.
3. Melt half the butter in a frying pan over medium-high heat until foaming. Cook bread, in batches for 2 to 3 minutes each side or until golden, adding extra butter if needed. Transfer to a plate. Cover to keep warm.