

## Crunchy French Toast

Recipe from Angela Moore inspired by a breakfast I had in Portland, OR

Makes 2-3 adult servings



### Ingredients:

½ loaf challah bread or whatever bread you have

1/3 cup half and half

2 tsp sugar

2 tsp Baking Spice (Penzey's) or cinnamon, divided

¼ tsp salt

4 eggs, lightly beaten

2 cups cornflakes, coarsely crushed

½ cup unsweetened coconut flakes

6 Tbsp butter

Powdered Sugar

Maple Syrup

### Directions:

Slice bread into 1 inch thick slices. In a shallow dish, whisk together half and half, sugar, 1 ½ tsp baking spice/cinnamon, salt, and eggs. In a separate dish combine cornflakes and coconut. Working with one piece of bread at a time, dip in the egg mixture, allowing bread to soak for about 10 seconds on each side, then coat in cornflake mixture. Transfer to waxed paper.

Heat 3 tsp butter in a large non-stick skillet over medium heat until the butter is bubbling. Transfer the bread to the pan and cook about 2-3 minutes per side. Remove cooked French toast from pan, add 3 more tbsp of butter and finish the rest of the French toast. Just put cooked French toast in a warm oven while the rest is being cooked. Dust with powdered sugar and drizzle with syrup.