



# Vanilla Orange French Toast



## Vanilla Orange Sauce

- 2 tablespoons softened butter
- 1 tablespoons Juice of orange, reserve 2
- 1 cup powdered sugar
- Enough milk to get the right consistency
- 1 teaspoon vanilla extract

### Directions:

- In a small mixing bowl, combine the sauce ingredients and stir very well, until smooth. Be sure to reserve the 2 Tbsp. of orange juice for the batter.

### Additional Notes:

I have used potato bread, multi-grain bread, sour dough bread and many other choices for French Toast. I've even used Gingerbread! There are so many delicious choices! This recipe makes 6 or 7 slices of French Toast, so, that translates to 3 people at my house. So, you can easily double this recipe.



## French Toast

- 3 eggs, well beaten
- 2 tablespoons Orange Juice (reserved from sauce)
- 3 tablespoons milk
- 1 tablespoon sugar
- 1 tsp. vanilla
- Zest of one orange
- Dash of salt
- 6 slices of bread of your choice

### Directions:

- Begin by zesting and juicing one orange.
- In a shallow bowl, beat the 3 eggs and add the rest of the ingredients for the batter.
- Heat a griddle and spray with non-stick cooking spray.
- Lay a slice of bread in the batter, then turn it over, drenching both sides with batter. When the griddle is hot, lay the bread on the griddle to cook until brown. Don't have the griddle so hot that the bread burns and doesn't cook the inner batter, it needs to be just right to brown the toast and cook the batter through. I generally use a medium high heat.
- When you remove the toast from the griddle, put it on a plate, cut it into triangles if you like, or not. Butter it and pour on the vanilla orange sauce! So good!
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