

# Cinnamon-Raisin French Toast Recipe



## INGREDIENTS

- ¾ cup fat-free egg product
- ¾ cup vanilla soy milk
- ½ tsp vanilla
- 8 slices whole-grain cinnamon-raisin swirl bread
- Syrup or fresh fruit, if desired

## PREPARATION

1. In medium bowl, beat egg product, soy milk and vanilla with eggbeater or wire whisk until smooth. Pour into shallow bowl.
2. Spray griddle or 10-inch skillet with cooking spray. Heat griddle to 375°F or heat skillet over medium heat. Dip bread into egg mixture until completely soaked. Place on griddle. Cook about 4 minutes on each side or until golden brown. Serve with syrup.

\*Recipe from Betty Crocker