

## VANILLA CORNFLAKE-CRUSTED FRENCH TOAST

- 3 eggs
- ¼ cup milk
- 2 ½ tbsp maple syrup
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/3 cup vanilla cornflakes, crumbled
- 8 slices French bread
- 2 tbsps confectioners' sugar for dusting

In a medium bowl, beat together the eggs, milk, maple syrup, vanilla, and cinnamon. Take a small handful of the cornflakes and crumble them into the mixture. Stir well.

Soak the bread slices in the mixture for 2 to 3 minutes.

Heat a lightly oiled griddle or frying pan over medium high heat. Place the bread slices in the pan; brown on both sides.

Sprinkle with confectioners' sugar. Serve hot.

