

Orange Pain Perdu (French Toast)

Ingredients:

- 1 Loaf French Bread (cut into slices and left out overnight to dry)
- 3 Eggs
- 1 cup sugar
- 1 cup milk
- 1/2 fresh squeezed orange juice
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 1/3 cup butter
- 1/2 powdered sugar

Directions:

1. Whisk eggs and sugar together.
2. Add milk, orange juice, cinnamon and vanilla.
3. In heavy bottom skillet, melt butter over medium heat.
4. Dip bread into custard, a few slices at a time.
5. Saute until golden brown on both sides.
6. Top with powdered sugar and enjoy!

