

FRENCH TOAST RECIPE Prep time: about 15 minutes**Ingredients:**

- 2 eggs
- 1/2 c. milk
- ¼ teaspoon vanilla extract
- 1 tbsp. margarine
- 2 pieces of white bread
- 2 pieces of wheat bread

Utensils:

- medium-size bowl
- mixing spoon
- griddle
- spatula/turner
- serving plate
- measuring cups and spoons
- plates, knives, forks

Directions:

1. Crack the egg into a medium-size bowl and beat well. Then mix in the milk and vanilla extract.
Describe the process of cracking an egg and the safety measures you took.
-

2. Put the margarine on the griddle.
Why do you spread the margarine over the griddle surface?
-

3. Turn the griddle on to 350.

4. It's hot enough when the margarine starts to bubble and the light turns off.

5. Dip each piece of bread in the egg mixture. Make sure the bread is totally covered.
Why do you quickly dip the bread in the egg mixture?
-

6. Cook the bread until the underside is light brown (about 1-2 minutes).

7. Use a spatula to flip the bread over, and cook again for another 1-2 minutes.
How do you know the French toast is fully cooked?
-

8. Use the spatula to transfer the French toast to a plate

