

# CopyCat Burger King French Toast Sticks

## Ingredients

3 1/2 tablespoons whole milk  
2 egg yolks  
1 teaspoon all-purpose flour  
1/16 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 teaspoon cinnamon sugar  
2 slices bread Texas toast or crustless bread recommended  
vegetable oil for frying

## Directions

In a small bowl mix together milk, 2 egg yolks, flour, salt, cinnamon sugar, and nutmeg. Whisk together until the mixture is smooth.

Cut each slice of bread into thirds.

In a small skillet add enough vegetable oil to cover the bottom  $\frac{1}{4}$  inch of the pan in oil. Heat on medium to medium high. When the oil is hot, quickly dunk the bread sticks into the batter. Do not saturate the bread, just lightly coat it.

Place the battered sticks into the hot oil, cook for 1 to 2 minutes or until the sticks begin to turn brown, flip, and cook on the other side for about 30 seconds to 1 minute. Remove sticks from the skillet. Serve with maple syrup.