

# CopyCat IHop French Toast

## Ingredients

3 eggs

$\frac{3}{4}$  cup milk

$\frac{1}{4}$  cup all-purpose flour

1 tablespoon granulated sugar

1 teaspoon vanilla extract

$\frac{1}{4}$  teaspoon salt

8 slices Texas Toast or other very thick sliced bread

2 tablespoons melted butter for skillet

2 tablespoons powdered sugar for dusting

maple syrup to serve

## Directions

In a medium-size bowl, beat together the eggs and the milk.

Add the flour, granulated sugar, vanilla, and salt, and beat to combine.

Strain the custard mixture using a wire mesh strainer into another bowl.

Heat a skillet or a griddle to about 350°F. Brush the skillet/griddle with butter.

Place the bread into the custard mixture, flip it over so that both sides are coated, and then place the bread onto the hot cooking surface. Cook for 1 to 2 minutes on each side. The bread should be golden in color when you remove it from the skillet.

Cut the French toast diagonally if desired, and place it on a plate.

Sprinkle with powdered sugar and serve with butter and maple syrup.