

Classic French Toast

Make perfect classic French toast with thick bread, eggs, milk, and cinnamon. Golden brown and fluffy breakfast recipe with helpful tips and variations.

5 min

PREP

10 min

COOK

15 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Classic French Toast

Ingredients

- 4 egg
- 3 cup milk
- 1 cup flour
- 1 cup granulated sugar
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp vanillin
- 8 slice bread

Instructions

- 1 Make the custard**

Crack 4 eggs into a shallow dish. Add 1 cup milk, 1 teaspoon vanilla extract, 1 teaspoon cinnamon, and 1 teaspoon salt. Whisk until completely smooth with no streaks of egg white visible.
- 2 Prepare the bread**

Slice bread into 8 thick slices if using a whole loaf, about ¾-inch thick each. Lay slices on a clean surface near your custard mixture.
- 3 Cook the French toast**

Heat a large non-stick skillet or griddle over medium heat (about 180°C/350°F). Add a thin pat of butter and let it melt and foam.
- 4 Dip one bread slice into the custard mixture, letting it soak for 3-4 seconds per side until saturated but not falling apart. Let excess custard drip off briefly.**
- 5 Place the soaked bread slice in the hot skillet. Cook for 2-3 minutes until the bottom is golden brown and crispy when you lift the edge with a spatula.**
- 6 Flip the slice and cook for 2-3 minutes more until the second side is golden brown and the center feels firm when gently pressed. Transfer to a plate.**
- 7 Repeat the dipping and cooking process with remaining bread slices, adding more butter to the pan as needed between batches.**
- 8 Serve immediately while hot and crispy, topped with maple syrup, powdered sugar, or your preferred toppings.**

Tips

Use thick slices of day-old bread ($\frac{3}{4}$ to 1 inch thick) for the best texture - fresh bread becomes too soggy while thin slices fall apart during cooking.

Don't over-soak the bread in the custard mixture. A quick dip on each side is sufficient - the bread should be coated but not completely saturated.

Let the custard-soaked bread rest on a wire rack for 30-60 seconds before cooking to allow excess mixture to drip off, preventing soggy bottoms.

Cook over medium to medium-low heat to ensure the center cooks through while achieving golden-brown exteriors - high heat burns the outside before the inside is done.

Add butter to the pan just before each batch and let it foam and subside for optimal browning and flavor without burning.

Keep finished French toast warm in a 200°F oven on a wire rack while cooking remaining batches to maintain crispness and serve everything hot.

Whisk the custard mixture thoroughly to ensure even distribution of flavors - lumpy mixture creates uneven cooking and texture.

Test doneness by gently pressing the center of the toast - it should feel set and spring back slightly when properly cooked through.