

Klasik Fransız Tostu

Perfect classic French toast recipe with crispy exterior and fluffy interior. Learn the secrets to making golden, restaurant-quality French toast at home.

5 min

HAZIRLIK

10 min

PIRME

15 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

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Malzemeler

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

Yapılışı

- Prepare the custard mixture**

Crack 4 eggs into a shallow bowl and whisk until smooth and no streaks remain. Add 3 cups milk, 1 cup heavy cream, 1 teaspoon vanilla extract, 1 teaspoon cinnamon, and 1 teaspoon salt, whisking until completely combined.
- Cut 8 slices of day-old bread into 3/4-inch thick pieces using a sharp knife, ensuring even thickness for uniform cooking.**
- Heat the pan**

Heat a large non-stick skillet or griddle over medium heat (about 350°F/175°C) until a drop of water sizzles and evaporates within 2-3 seconds.
- Add butter to the heated pan and let it melt completely until it foams and the foam begins to subside, about 30 seconds.**
- Soak the bread**

Dip each bread slice into the custard mixture for 30 seconds per side, pressing gently to ensure the liquid soaks into the bread without making it soggy.
- Cook the French toast**

Place soaked bread slices in the pan, leaving space between each piece, and cook for 2-3 minutes until the bottom is golden brown and crispy.
- Flip each slice using a thin spatula and cook for another 2-3 minutes until the second side is golden brown and the center feels firm when gently pressed.**

8 Repeat the soaking and cooking process with remaining bread slices, adding more butter to the pan as needed between batches.

9 **Serve immediately**

Transfer cooked French toast immediately to serving plates and serve hot with maple syrup, powdered sugar, or fresh fruit as desired.

?puçlar?

Use day-old bread that's slightly stale for the best texture. Fresh bread can become too soggy, while properly aged bread absorbs the custard mixture perfectly without falling apart.

Don't oversoak the bread in the custard mixture. A quick dip on each side is sufficient - about 30 seconds per side allows proper absorption without creating a mushy interior.

Maintain medium heat throughout cooking to achieve golden-brown exteriors while ensuring the custard center sets properly. High heat will burn the outside before the inside cooks through.

Add butter to the pan and let it foam before adding the bread. This indicates the proper temperature and adds rich flavor while promoting even browning.

Beat the custard mixture thoroughly to ensure even distribution of ingredients. Properly mixed custard creates uniform flavor and texture throughout each slice.

Keep cooked French toast warm in a 200°F (95°C) oven on a wire rack while preparing additional batches. This maintains crispiness and warmth without overcooking.

Use thick-cut bread slices, approximately 3/4 to 1 inch thick, to achieve the ideal ratio of crispy exterior to creamy interior that defines perfect French toast.