



## Ingredients

Pepperidge Farm  
Cinnamon Swirl Bread  
12 Eggs  
Powdered Sugar  
Maple Syrup

## Notes

We use the cinnamon swirl bread so we don't have to bring along cinnamon spice.

You can crack your eggs 2-4 days ahead of time and store in a plastic bottle (empty coffee creamer, gatorade, etc). This saves space in your RV fridge.

Powdered sugar is optional but my kids like to sprinkle on top.

## French Toast

PREP 10 MIN | COOK 30 MIN



## Directions

Crack the eggs into a bowl and whisk together to mix.

Heat your griddle to 375

Pour enough egg mixture onto shallow plate to cover bottom

Place bread on plate and allow to soak for 2 minutes

Flip and soak other side 2 minutes

Place on griddle until egg is cooked, then flip to other side  
(approx 2-3 minutes)

Serve with maple syrup and sprinkle with powdered sugar

Fresh fruit and sausage or bacon round out the meal!