**French Toast**

4 servings

4 eggs

**2/3** cup milk

2 teaspoons cinnamon

8 thick slices of 2-day-old bread, better if slightly stale

Butter

Maple Syrup

Directions:

1. Beat eggs, milk, and cinnamon together. Pour into a shallow bowl.
2. Spray griddle with PAM and heat over medium heat.
3. Dip each piece of bread in egg mixture and allow it to soak up the batter, flip the bread and soak the other side.
4. Place bread on hot griddle and cook until golden brown, flip and cook opposite side.