

# WOLFERMAN'S

A TRADITION OF FINE BAKING

— Since 1888 —

## WOLFERMAN'S® ENGLISH MUFFIN FRENCH TOAST

8 pieces

4 Wolferman's® signature or  
traditional English muffins

1 cup milk

4 eggs

4 Tbsp sugar

2 tsp vanilla

½ tsp cinnamon

Whisk milk, eggs, sugar, vanilla, and cinnamon in a mixing bowl and pour into a shallow pan. Add muffins and soak for 15–20 minutes. Flip frequently to make sure muffins soak up the batter. You may leave them to soak overnight.

Set griddle to medium-high heat and coat with butter. Place muffins outside down on the grill and cook approximately 3–4 minutes per side, adjusting temperature as needed.

Serve with butter, or top with your favorite fruit and powdered sugar or syrup.

