

## English Muffin French Toast

Serves 8

### Ingredients:

- 4 Wolferman's® signature English muffins, traditional English muffins, or 6-8 slices English muffin bread
- 1 cup milk
- 4 eggs
- 4 Tbsp. sugar
- 2 tsp. vanilla
- ½ tsp. cinnamon

### Directions:

Whisk milk, eggs, sugar, vanilla, and cinnamon in a mixing bowl and pour into a shallow pan. Add the muffins or bread and soak for 15–20 minutes. Flip the muffins frequently to make sure they are soaking up the batter. You may leave to soak overnight. Note: English muffin bread will be too soft if soaked overnight, so only let it soak for 15 minutes.

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

Serve with butter, lemon juice, and powdered sugar or syrup.

# WOLFERMAN'S

A TRADITION OF FINE BAKING

— Since 1888 —