

## cinnamon-swirl-french-toast

[Cinnamon Swirl French Toast](#) from [Closet Cooking](#)

Cinnamon swirl bread dipped in batter, fried until golden brown and served smothered in maple syrup.

Servings: makes 2 servings

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

### Ingredients

- 1/4 cup milk
- 2 eggs
- 1/2 teaspoon vanilla
- 4 slices [cinnamon swirl bread](#)
- butter
- maple syrup

### Directions

1. Mix the milk, eggs and vanilla in a wide dish.
2. Dip the bread into the egg mixture to coat on both sides.
3. Melt some butter in a pan and fry the slices of bread until golden brown, about 3-4 minutes per side.