



by Vivbakez

French Toast With Caramel Sauce



2 Slices



25 Minutes

Recipe details



Yield

2 Slices



Time spent

Prep time: 10 Minutes | Cook time: 15 Minutes | Total time: 25 Minutes

Ingredients

FOR THE TOAST

- 2 thick slices of bread
- 1 egg
- 125ml of milk
- Pinch of cinnamon powder
- 1 teaspoon of granulated sugar (optional)
- 1 tablespoon of butter

FOR THE CARAMEL SAUCE

- 150g brown sugar
- 250ml heavy cream
- 50g butter
- 1 teaspoon vanilla
- 1/2 teaspoon of salt

Instructions

FOR THE TOAST

- 1 Heat a pan over low-medium heat. Allow butter to melt in the pan.
- 2 Whisk the egg with milk and cinnamon powder and sugar and pour into a shallow dish.
- 3 Dip the bread into the mixture and ensure the entire slice is well coated.
- 4 Place on pan and cook until browned, then flip and repeat on the other side. Repeat for next slice.
- 5 Plate with toppings of choice.

FOR THE CARAMEL SAUCE

- 1 Heat a saucepan over medium heat.
- 2 Add sugar, cream, butter, salt and vanilla extract and allow to simmer until the sugar and butter are melted.
- 3 Allow to cool and pour into a jar. Refrigerate if not using immediately.