

French Toast Waffles



Calories: 671
Total Fat: 27.8 g

Source: Allrecipes.com

2 servings | Serving size: 2 pieces

INGREDIENTS

- Cooking spray
- ½ cup whole milk
- 2 large eggs
- 1 tbsp maple syrup
- ½ tsp vanilla extract
- 1 pinch salt
- 4 pieces ½-inch thick brioche

DIRECTIONS

1. Preheat a waffle iron according to manufacturer's instructions and spray with cooking spray.
2. Whisk milk, eggs, maple syrup, vanilla extract, and salt together in a wide bowl until thoroughly combined. Dip bread slices in the egg mixture, coating both sides completely. Place dipped bread slices on a rimmed baking sheet and let rest until mixture soaks in, about 2 min.
3. Place dipped bread in the preheated waffle iron. Gently close the lid without forcing it down. Cook according to manufacturer's instructions until golden brown, 3 to 5 min. Repeat with remaining slices.

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