

# CARDAMOM SPICED FRENCH TOAST



SERVINGS: 2 SERVINGS

TOTAL TIME: 20 MINUTES

## INGREDIENTS

- 4 eggs
- 1/2 cup of milk
- 1/2 tsp cardamom
- 1/2 tsp cinnamon
- 1/2 tsp kosher salt
- 1/4 tsp nutmeg
- 4 slices Challah or preferred bread, cut into thick slices
- Unsalted butter for browning toast
- Maple syrup for serving

For Optional Cardamom Honey Butter

- 2 tbsp honey
- 1/4 cup unsalted butter
- Any extra cardamom

## DIRECTIONS

1. In a shallow mixing bowl, whisk together eggs, milk, cardamom, cinnamon, salt, and nutmeg until combined.
2. Add bread slices and turn until coated evenly. Allow to soak in the egg mixture while you prepare the butter, if you would like to also make the cardamom honey butter.
3. To make the butter, add butter, honey and whatever leftover cardamom you have left over into a small mixing bowl and mash together with a fork until well combined. Set aside until serving.
4. Melt 1 tbsp butter in a large skillet over medium high heat. Once melted, add French toast slices, being careful not to crowd the pan.
5. Cook for about 2 minutes per side, until golden brown and crispy. Serve with cardamom honey butter and/or maple syrup