

Mmmmmmmmm! Breakfast!

French Toast

- 2 eggs
- 100mL milk
- 5mL granulated sugar
- 2mL vanilla
- 2mL cinnamon
- 1 slice of bread for each person in the group

* pre-heat oven to 200°F (Bake at 200°F)

1. Break eggs into a bowl. Beat thoroughly using a wire whisk. Beat in milk, sugar, vanilla and cinnamon. Place non-stick pan on the large front element. Turn dial to 4 and let pan heat for 30-45 seconds.
2. Dip bread into egg mixture (do both sides and do not allow the bread to sit, dip, flip and remove)
3. Place dipped bread slices into a heated non-stick pan and cook until golden brown (about 3-4 minutes, check by using your plastic lifter to pick up one edge and peek underneath).
4. Once French toast has cooked on both sides, place cooked pieces in your clear, *SQUARE*-shaped glass baking dish. Place dish in oven to keep French toast warm until Orange Julius is made and everyone is ready to eat.

Orange Julius

(to be made at the front of the classroom, bring your empty water jug to the front and pour your Julius into it when it is done)

- 500mL prepared orange juice
- 100mL *Vanilla yogurt*
- 25-30mL granulated sugar
- 5mL vanilla
- 8 ice cubes

Put all five ingredients in a blender
Process until smooth
Pour an even amount into each glass

