



Apple-Sage FRENCH TOAST



INGREDIENTS

Cozy, comforting, and full of warm fall flavors!

- 6 slices cinnamon bread or brioche
- 3 eggs
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon cinnamon
- A small pinch of finely crushed dried sage
- 1 tablespoon brown sugar
- Butter for cooking

APPLE TOPPING

- 2 apples, peeled and sliced
- 2 tablespoons butter
- 2 tablespoons brown sugar
- $\frac{1}{2}$ teaspoon cinnamon



DIRECTIONS



Cook the apples, butter, brown sugar, and cinnamon in a skillet until tender.



Whisk the French toast ingredients together.



Dip and cook the bread until golden.



Top with the warm apples.



A perfect balance of sweet apples and savory sage!



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SERVE WITH:

Maple syrup, honey, whipped cream, or a dusting of powdered sugar.