



Cinnamon-Rosemary FRENCH TOAST



*Warm, aromatic, and perfectly
herbal-spiced!*

INGREDIENTS

- 6 thick slices brioche or Texas toast
- 3 large eggs
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon finely chopped fresh rosemary
- 1 tablespoon brown sugar
- Pinch of salt
- Butter for the skillet

DIRECTIONS



Whisk the eggs, milk, vanilla, cinnamon, rosemary, brown sugar, and salt together.



Dip each bread slice into the mixture, coating both sides.



Cook in a buttered skillet over medium heat for 2–3 minutes per side, until golden.



*A cozy,
herbal twist
on a classic
favorite!*



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SERVE WITH:

Maple syrup,
sliced apples, or
toasted pecans.

