

GERMAN FOOD GUIDE

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Armer Ritter (German Version of French Toast)

Number of Servings: 4

Ingredients

1/2 Egg Bread or Other Bread
3 Eggs
1/2 cup Milk or Cream
1 Vanilla Bean
Butter for frying
3 tablespoons Sugar
1/2 teaspoon Cinnamon

Instructions

Cut the bread into 1/4 inch slices.

Mix the sugar and cinnamon. Set aside.

Mix the milk with the eggs. Cut open the vanilla bean and scrape out the vanilla seeds. Mix into the milk mixture.

Melt some butter in a frying pan. Dunk bread slices for about 30 seconds in the milk mixture. Fry the bread slices immediately in the butter until golden brown on both sides. Transfer to a plate and sprinkle with cinnamon sugar. Serve immediately.

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