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Orange Infused Whole Wheat French Toast with Orange Syrup©

Let's keep your lazy Saturday morning

intact while waking up your taste buds with zesty fresh citrus infused French toast. Re-classify this recipe to a dessert for your "Salsa Dance" twilight guests. Read my variation and start planning your event. Amy



Orange Infused Whole Wheat French Toast with orange syrup©

4 eggs

3 Tbsp skim milk

3 tsp vanilla

4 tsp orange zest

8 slices of whole wheat bread

2 Tbsp superfine baking sugar

2 oranges, juiced

For the French Toast:

1. In a wide bowl mix eggs, milk, vanilla and orange zest.
2. Heat a skillet on medium heat using a small amount of olive oil, coconut oil or butter for a non-stick surface. Place one piece of bread into egg mixture coating each side. Place in skillet and cook 1 minute each side to your preferred golden crispness. Repeat.

For Orange Syrup:

1. In a small saucepan mix juice of fresh oranges and sugar on low heat until fully incorporated.
2. Pour syrup over French toast and enjoy a healthy citrus alternative to Maple syrup.



"Salsa Dance"

French Toast©

Dessert

Amy's Variation!!!!

For the French Toast:

Slice Italian Panettone

Prepare as per Amy's Orange Infused French Toast recipe.

For the topping:

Sprinkle raw sugar over Toast slice.

"Christen" with Orange Liqueur.

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