**French Toast**

**French Toast:**

6 eggs

½ cup milk

¼ cup heavy cream

1 tsp. vanilla extract

½ tsp. ground nutmeg

1 tsp. ground cinnamon

¼ tsp. ground ginger

½ tsp. salt

1 Tbsp. sugar

2 slices stale white bread per person in your group

Butter or pan spray for frying**Fruit Syrup**

2 cups blueberries, raspberries, or strawberries with juice

1 cup sugar

1 tsp. cornstarch

1 tsp. lemon juice

**INSTRUCTIONS**

**French Toast:**

1. Whisk all ingredients except for the bread and butter together in a medium bowl.
2. Heat a large sauté pan over medium heat. Spray with pan spray or add melted butter.
3. Dip the bread into the egg mixture and fry until golden brown, then flip and cook the other side until golden brown.
4. Top with syrup or fruit sauces and powdered sugar if you want.

**Fruit Syrup:**

1. Mix all ingredients together in a small pot. Make sure it is mixed well enough that the cornstarch doesn’t form clumps.
2. Bring the mixture to a simmer over medium heat.
3. Turn the heat down and cook for 10-15 minutes, or until the fruit has broken down and the mixture looks syrupy.
4. Use a whisk to break up the remaining chunks.
5. Cool slightly and enjoy.