

Cooking with the Classics

Enjoy classic Wintertime & Holiday music with Chef Heather's warming Egnog French Toast paired with homemade hot cocoa.



Ingredients

- 2 eggs, beaten slightly
- 1 1/2 cups eggnog
- 1 1/2 tablespoons ground cinnamon
- 1 teaspoon pumpkin pie spice
- 12 slices French bread

Steps

Whisk the eggs, eggnog, cinnamon, and pumpkin pie spice together in a mixing bowl until well blended.

Pour the mixture into a shallow dish.

Preheat an electric skillet to 300 degrees F (150 degrees C)/ cast iron frying pan over medium heat. Lightly grease the skillet or cooking spray.

Place the prepared bread slices into the preheated skillet, and cook, turning once, until golden brown on each side.

Place cooked slices on a serving plate and cover with foil to keep warm until all French toast is cooked. Serve immediately.



For hot cocoa:

Keep it simple and fun this holiday season:

Follow the directions from a tin of your favorite hot chocolate mix, stirring slowly with milk on your stove top.

When warm, decorate with your favorite ingredients: truffles, toasted marshmallows, chocolate pieces, candy canes, etc. Enjoy!