

## French Toast with Cranberry Butter

Ingredient List:	Method:
<p>12 slices of your favorite crusty bread ( I used sourdough)</p> <p>4 jumbo eggs</p> <p>1/4 C almond milk</p> <p>1 tsp vanilla</p> <p>1 C fresh cranberries</p> <p>4 tbsp unsalted room temp butter</p> <p>1/4 C maple syrup (more or less, do to your liking)</p>	<p>Grease large skillet or dutch oven</p> <p>Place cranberries with a small amount of water in microwave safe bowl and cook for 2 minutes in microwave until soft and set aside</p> <p>Whisk eggs, milk + vanilla</p> <p>Dip bread in mixture and cook over medium heat until golden brown on each side (2-3 minutes per side)</p> <p>While cooking combine cranberries, butter and 1/2 maple syrup in a bowl</p> <p>Taste, add more maple syrup if wanted</p> <p>Serve on french toast immediately</p> <p>Enjoy!</p> <p>Serves 4</p>