**Class Meeting Times:**

Section 1: November 14, 2020: 12:00 pm – 12:50 pm

Section 2: November 14, 2020: 1:00 pm – 1:50 pm

**Instructors:**

***Ann Herman***, third-year law student at Northwestern Law, ann.herman1@law.northwestern.edu

***Michelle Kraus***, third-year law student at Northwestern Law, michelle.kraus@law.northwestern.edu

We will be teaching you how to make easy, yet delicious french toast!

**Ingredients:**

8 slices of bread: your choice of bread (can be challah, brioche or white bread, etc.)

4 eggs

1 tablespoon of butter

1/4 cup of milk

1/2 teaspoon of vanilla extract

1 teaspoon of cinnamon

2 tablespoons of sugar

1/2 cup of maple syrup

**Extras:**

Strawberries, or other fruit

1/4 teaspoon of nutmeg

Whipped cream

**Equipment:**

Mixing bowl

Measuring cups and spoons

Whisk

Pan/Skillet

Spatula

**Recipe:**

1. Beat the egg in a mixing bowl.
2. Whisk in the melted butter, then slowly add the milk and vanilla, whisking to combine.
3. Add the sugar while continuing to whisk until totally smooth.
4. Soak each side of the bread in the batter for about 15-20 seconds.
5. Heat a skillet or griddle over medium heat and spread butter all over the bottom.
6. Cook the bread for about 1 minute, or until golden and flip the bread, cooking on the other side for equal time or until golden.
7. Serve with your favorite syrup!



**After class**: Please upload a picture of your finished French Toast to this Google Drive folder!!

<https://drive.google.com/drive/folders/1Urrcet-6NAmckaJa-9_P71UUlXRhA67k?usp=sharing>