



Recipes

FRENCH TOAST WAFFLES

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| 1 cup (250 mL) milk | 2 tsp (10 mL) vanilla |
| 2 eggs | 1/2 tsp (2 mL) cinnamon |
| 1 tbsp (15 mL) butter, melted | 24 - 28 diagonally sliced baguette slices,
1/2 inch (1.25 cm) thick |
| 1 tbsp (15 mL) sugar | |

Whisk together first 6 ingredients (milk through cinnamon) in a bowl. Pour milk mixture into a pie plate. Preheat a lightly oiled nonstick electric waffle maker on medium heat. Dip 4 - 6 baguette slices into milk mixture. Turn slices over and let stand for 1 minute. Place onto hot waffle maker. Cook for 3 - 5 minutes or until golden brown. Repeat with remaining baguette slices and milk mixture. Serve immediately. Serves 4 - 6.

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