

# Apple Cinnamon French Toast

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No need for maple syrup, the apple cinnamon mixture creates heavenly sweet syrup for you.

## Ingredients:

### Apple Mixture

3 medium apples, peeled and sliced

1 cup brown sugar

5 tablespoons butter

1/2 teaspoon vanilla

1/2 teaspoon cinnamon or more

### French Toast

6 slices bread

2 eggs, lightly beaten

1/2 cup milk

1 teaspoon vanilla

1/2 - 1 teaspoon cinnamon (I use 1 tsp, I love cinnamon)

1 cup Panko bread crumbs

## Directions:

Add apple slices, brown sugar, and butter in a medium sauce pan. Cook over medium high heat until brown sugar has dissolved and butter has melted. Add cinnamon and reduce heat to simmer, cook approx. 5 minutes longer until you've reached desired tenderness. Add vanilla, stir and remove from heat and allow to cool slightly.

Place panko on a plate and spread it around.

In a large bowl whisk together eggs, vanilla, milk, and cinnamon, whisk until smooth. Completely submerge one slice of bread in the mixture, ensuring both side are coated. Lift the bread out of the liquid and place on Panko plate and completely cover both side of bread with panko. Cook bread in a large buttered fry pan over medium heat 2 minutes until lightly browned, then flip and cook other side about 2 minutes. Repeat with remaining bread slices. Generously top toasts with apple cinnamon mixture and the sauce it created.