

# Raisin Toast Recipes

## ***Orange & Raisin French Toast***



### *Ingredients*

- 8 Slices of Raisin Bread
- 4 eggs
- 2/3 cup of Milk
- 3 tbs. Orange Juice
- Grated peel of half an orange
- 1 tsp. Sugar
- 1/4 tsp. Cinnamon
- 1/2 tsp. Vanilla
- pinch of Salt



### *Preparation*

1. Whisk together the eggs, milk, orange juice, grated peel, sugar, cinnamon, vanilla, and salt.  
Place your slices of raisin bread in a baking dish (13x9). Eight slices fit comfortably but will overlap slightly. Pour the egg mixture over the bread, turn once, and allow them to soak up the mixture for a good few minutes, turning occasionally.

2. In a skillet, heat equal amounts of butter and vegetable oil, a spoonful or so of each. Fry four at a time if it's a large pan on medium to medium high heat until golden brown, a few minutes each side. Remove to a platter and cover with foil to keep warm. Add extra butter and oil for the next batch. This makes eight slices.



### *Helpful Hint*

My tip for turning and getting them out of your baking dish in one piece is to use a spatula. If you use your hands, they're going to tear and fall apart. Use a spatula and save yourself the aggravation!



<https://raisin-toast.com>