



FRENCH TOAST WITH BLUEBERRY MAPLE COMPOTE

SERVINGS: 4 | PREP TIME: 10 MINS | COOK TIME: 15 MINS

INSTRUCTIONS:

FRENCH TOAST

1. Place a saucepan on the simmer burner of the PowerPlus® 2-in-1 Burner & Griddle located in the center of your cooktop, and heat over medium. Add 1 cup of blueberries, water, and cinnamon, and bring to a simmer. Reduce the heat to medium low, and continue simmering for 8-10 minutes. After about 10 minutes, add an additional cup of blueberries and maple syrup, stir together, and cook for 1 1/2 minutes longer. Remove from the heat and set aside.
2. Preheat your oven to 225 degrees
3. Fit your Frigidaire Professional griddle over the center griddle burner, and heat over medium.
4. In a medium bowl whisk together your eggs, sugar, and whipping cream. Add your lemon zest, vanilla, and cinnamon, and whisk until combined.
5. Add your butter to the griddle to melt. Working in batches, dip your bread in the egg mixture, getting it coated on all sides, and fry for 1 1/2 minutes per side, until nice and golden brown. Place cooked French Toast pieces on a tray in the oven and use the Keep Warm function to keep warm.
6. Serve 2 pieces of French Toast with butter, 2 tablespoons of your Blueberry Compote, and maple syrup

INGREDIENTS:

FRENCH TOAST

8 thick cut slices of bread
4 eggs
1/4 cup whipping cream
2 TBSP. sugar
1/2 tsp. vanilla extract
1 TBSP. lemon zest
1 tsp. ground cinnamon
3 TBSP. butter

FOR THE BLUEBERRY COMPOTE

2 cups frozen blueberries
3 TBSP. maple syrup
2 tsp. lemon juice
1 TBSP. water
1/2 tsp. ground cinnamon