

## **Cinnamon French Toast**

3 large eggs  
3/4 cup eggnog-flavored or spice-flavored *Silk* soy milk  
2 teaspoons vanilla extract  
1/4 teaspoon cinnamon  
1/8 teaspoon freshly grated nutmeg  
Six 1-inch thick slices cinnamon swirl or challah bread  
2 tablespoons unsalted butter  
Sifted powdered sugar for topping

In large bowl, whisk together eggs, soy milk, vanilla, cinnamon and nutmeg. Place bread slices in flat casserole dish and cover with egg mixture. Soak for 5-10 minutes.

Heat non-stick skillet over medium heat and melt 1 tablespoon of butter. Add slices of soaked bread and cook until golden brown. Top the French toast with maple syrup or fruit and sprinkle with powdered sugar. Serves 6

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