

*recipe:* **ALMOND FRENCH TOAST**

*ingredients:*

Toast:

6 slices **Texas toast**, left out  
to dry 4 hours (or overnight)

2 **eggs**

½ cup **milk**

½ tsp. **almond extract**

2 tbsp. **butter or margarine**

Almond Butter:

6 tbsp. **butter**, softened

1 tbsp.+<sup>1</sup> ½ tsp. **powdered sugar**

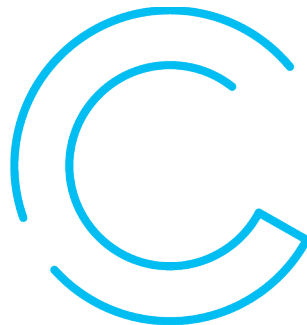
½ tsp. **almond extract**

as needed, **powdered sugar**

*directions:* Trim the crusts and slice bread diagonally for triangle shapes; set aside. Stir together the eggs, milk and almond extract and place in shallow pan; set aside.

For Almond Butter: Combine butter, sugar and almond extract in bowl. Beat by hand or with electric mixer until smooth. Chill until slightly firm, about 10 minutes.

Meanwhile, heat 1 tablespoon of butter in a skillet. Dip 6 bread triangles into egg mixture, turning to coat both sides. Cook in butter until golden brown on both sides. Transfer to a serving plate and keep warm. Repeat procedure with remaining bread slices, egg mixture and butter. Dollop each slice with a teaspoon or so of the almond butter in the center (or spoon almond butter into a pastry bag fitted with a decorative tip and pipe butter onto center of each slice of toast). Sprinkle powdered sugar over all. Serve warm with maple syrup on the side.



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