

Chocolate French Toast



Rated: ★★★★★

Submitted By: mama mia

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Prep Time: 10
Minutes

Cook Time: 15
Minutes

Ready In: 25
Minutes

Servings: 8

"Adding cocoa powder to the basic French toast egg mixture turns the classic French toast into something chocolatey and delicious."

INGREDIENTS:

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|----------------------------------|----------------------------|
| 1 cup milk | 1/8 teaspoon baking powder |
| 4 eggs | 1/4 teaspoon salt |
| 2/3 cup white sugar | 8 slices bread |
| 1/3 cup unsweetened cocoa powder | |

DIRECTIONS:

1. Beat together milk, eggs, sugar, cocoa powder, baking powder, and salt.
2. Heat a lightly buttered skillet or griddle over medium heat.
3. Dip each slice of bread into egg mixture until well soaked, about 20 seconds per side. Place in pan, and cook on both sides until they are no longer gooey or shiny in the middle when cut in half, about 3 to 4 minutes per side.