



You will need: a shallow glass bowl like a pie plate, a fork, a spoon, a large nonstick frying pan, a spatula, a baking sheet, four eggs, milk, salt, vanilla, sugar, six slices of bread, butter, maple syrup (optional)

Step
1



Heat the oven to its lowest setting (warm or 200 degrees Fahrenheit; it will take at least 20 minutes to warm up).

Step
2



Crack the eggs into your shallow glass bowl and mix with a fork. Add two times as much **milk** as beaten eggs. Mix well with the fork.

Step
3



Add a **pinch of salt**, one spoonful of **vanilla**, and two spoonfuls of **sugar**. Mix with the fork.

Step
4



Put as many slices of bread in to soak as will comfortably fit on the bottom of the bowl. **Let the bread soak** for a few minutes, turning it over to coat both sides, then remove and repeat with the remaining slices.

*From the store to the kitchen to the table: We outline the steps that get you from something raw to something cooked using simple ingredients, free of measurements and complicated techniques. A method that you can have in your back pocket and whip out whenever you like. We call it recipe-free cooking.



Step
5



Heat the **frying pan** on the stove, and add a few pats of **butter**. **Melt the butter** over medium-high heat until foamy.

Step
6



Add two slices of soaked bread to the pan. **Fry until golden brown** on one side, flip with a spatula, and fry the other side.

Step
7



When the first bread slices are finished, **move them to your baking sheet** while the rest are cooking. Put the baking sheet in the oven to keep the finished slices warm until you've fried all the bread.

Step
8



Remove the baking sheet from the oven, transfer the French toast to a plate, and **serve** with maple syrup (optional).

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Illustrations by Bill Russell. Find this online at www.chow.com/stories/11359.