

Iron Skillet French Toast

Ingredients

- 6 eggs lightly beaten
- 12 oz can evaporated skim milk
- 1/2 tsp ground cinnamon
- 1/2 cup brown sugar
- 6 slices of raisin bread with the crusts removed
- 2-3 tbsp diced butter

Maple syrup

Instructions:

Whisk together the eggs, evaporated milk, cinnamon and brown sugar, making sure the brown sugar completely dissolves.

Dip each piece of raisin bread into the egg mixture, coating completely, then lay in the skillet.

Repeat with until you cover the bottom of the skillet completely, then use the remaining pieces of bread to form a second layer. Continue the layers until the bread is all gone.

Pour any remaining egg mixture on top and put the diced butter on top of that.

Bake 35-45 minutes in the grill or RV oven until the top is browned.

