



Sunday Brunch French Toast

Serves 4

The key to our popular French Toast is in properly preparing the biscuit dough...

Any homemade "lard" biscuit dough would be best, but if that is not feasible, use a dry biscuit mix, cutting half a stick of unsalted butter into the mix before preparing according to box directions.

Once you have prepared your biscuit dough, press it out into a buttered, 8x8 inch baking pan. Cook as directed on the package. Cool and cut into four large squares. Cut each square in half horizontally in order to have two pieces.

Pre heat a cast iron skillet to medium heat.

Mix the following ingredients together with a wire whisk :

8 each Eggs, large
1.5 C Heavy Cream
1 T Vanilla
4 T Brown Sugar
1 T Grand Marnier
1 tsp. Cinnamon, ground
1/8 tsp. Nutmeg



Dip each square of biscuit into the mixture and soak for 15-20 seconds.

Place into preheated skillet with ample amounts of unsalted butter. Cook until brown on both sides and keep covered on a separate plate until all toast is cooked.

Serve with your favorite syrup.

