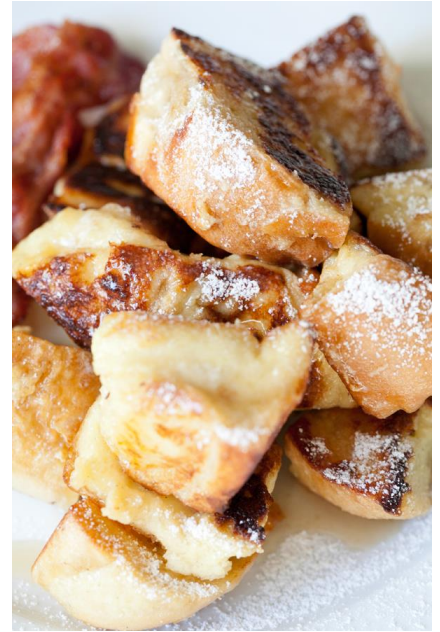


French Toast Puffs

- 1 loaf french bread
- 3 eggs
- 3/4 cup whole milk
- 1 teaspoon vanilla bean paste
- 4 tablespoons vegetable oil (or more if needed)
- 1 tablespoon butter

Directions

1. Cut the french bread roll into 1-2" cubes.
2. In a large bowl, whisk together the eggs, milk and vanilla paste.
3. Add the bread cubes into the bowl with the egg mixture and move them around until they've all been coated. Let them soak for a few minutes.
4. In the meantime, heat the oil and butter in a frying pan.
5. When the oil is hot, place the cubes in the pan.
6. Turn them often so they don't burn on one side.
7. Once they become a dark golden brown, remove them.
8. Add butter, syrup and powdered sugar to the top. Enjoy!



Recipe from: <http://sugarandcharm.com/2012/09/sweet-mornings-french-toast-puffs.html/>