

# Ube French Toast

From: The Spruce Eats



## **Ingredients**

4 large eggs  
1 cup milk  
1 dash salt  
1 teaspoon sugar, optional  
2 tablespoons butter, for the pan  
8 to 10 slices UBE BREAD,  
preferably day-old bread

**Toppings:** Whipped Cream, Syrup, Butter,  
Ube Condensed Milk, Coconut Whipped Cream,  
Shredded Coconut

Servings: 4

1. Break eggs into a wide, shallow bowl or pie plate and beat lightly with a fork or whisk.
2. Stir milk, sugar, and salt into beaten eggs.
3. Coat a skillet or griddle with a thin layer of butter. Place over medium-low heat.
4. Place bread slices, one at a time, into the bowl or plate. Let the bread soak up the egg mixture for a few seconds and then carefully turn to coat the other side. Coat only as many slices as you will be cooking at one time to prevent soggy French toast.
5. Transfer egg-coated bread slices to the hot skillet or griddle. Heat slowly until bottom is golden brown. Turn and brown the other side.
6. Serve French Toast hot with butter and syrup, whipped cream, and ube condensed milk! Enjoy warm & with people you love <3



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