

French Toast Crunch with Strawberries

Ingredients:

FOR THE FRENCH TOAST:

1 loaf of Texas Toast (thick sliced white bread)
6 eggs
2 cups milk
1 tsp sugar
1/2 tsp salt
1/8 tsp pepper
1/2 tsp vanilla

FOR THE TOPPINGS:

1 lb of fresh strawberries
crunchies: 1/2 cup frosted corn flakes + 2 TBSP butter (melt butter in a small skillet. Add frosted corn flakes. Stir around until fragrant and very lightly browned. takes about a minute)
2 cups of whipped cream (*we like to make our own)
*to make homemade whipped cream: grab 1 1/2 cups of heavy cream, 1 TBSP of sugar and 1/2 tsp vanilla. Whip together until you have stiff peaks.

caramel syrup**

**INGREDIENTS:

1 1/2 cups sugar
3/4 cup milk
1/2 cup butter
3 TBSP corn syrup
1 tsp baking soda
1 tsp lemon juice
1/2 tsp vanilla

DIRECTIONS:

Combine milk and lemon juice. Let sit for 5 minutes while you get the other ingredients together. Put sugar, milk mixture, butter, corn syrup and baking soda in a medium to large pot. Bring to a boil on medium high heat, stirring constantly and cook for 8-10 minutes. It will be super bubbly. Cook until it's a gorgeous golden brown, about 8 minutes. Remove from heat, stir in vanilla extract.

 Helping of Happiness