

Weber Camping Recipe: Crave-Worthy Cinnamon French Toast

Looking for the perfect holiday breakfast? This great grillable recipe from our friends at Weber includes a bonus: you can make it wherever you've got coals, flames and hot grates this winter (even if that means you're not out camping). Bon appétit!

Ingredients

6 large eggs
1½ cups whole milk
1 tablespoon pure vanilla extract
1 tablespoon ground cinnamon
2 tablespoons granulated sugar
¼ teaspoon kosher salt
8 slices country-style white bread, each about ¾ inch thick
Canola oil spray
Confectioners' sugar
Butter
Maple syrup



Directions

1. In a large bowl whisk the eggs, milk, vanilla, cinnamon, sugar, and salt. Arrange the bread in one layer in a large baking dish and pour the egg mixture over the bread. Let the bread stand for 10 minutes at room temperature, turning the bread occasionally so that all the slices get a chance to sit in the liquid on both sides.
2. Prepare the grill for direct cooking over medium-low heat (about 350°F).
3. Brush the cooking grates clean. Tip one slice of bread on its side so that any extra liquid runs off. Spray both sides with the oil and then place on the grill. Repeat with the remaining slices. Grill over direct medium-low heat, with the lid closed as much as possible, until firm on both sides and golden brown, 6 to 8 minutes, turning once. Remove from the grill and dust with confectioners' sugar. Serve immediately with butter and syrup.