

Bailey's French Toast from She Makes and Bakes

Prep time: 5 minutes Bake time: 6 minutes

Makes 4 pieces

1/8 cup Bailey's Irish cream

1 egg

1/4 cup milk

4 slices of bread

Lightly oil a skillet or griddle over medium heat. Whisk together Bailey's, egg, and milk until incorporated very well. One slice at a time, dunk bread in mixture on both sides until coated. Place on hot pan. Cook for about 3 minutes until golden brown and then flip. Cook for additional 2-3 minutes until golden brown. Serve with butter, maple syrup, or even powdered sugar.