

From Tammy

I was wanting a simple supper from the time of BC (Before Carr) and decided to try to make something edible. It was pretty good. I think next time I would soak each tortilla a bit longer for a softer result. This French Toast is not soggy. You'll need two tortillas, two eggs and about one half to three quarters of a cup of half and half or whole milk (not on the good food list. Ed.) I used half and half (not on the good food list. Ed.)

Preheat griddle

In a nine inch or larger pie plate, beat two eggs, add half and half (not on the good food list. Ed.) . Beat some more. Add one tablespoon vanilla in glycerin, one quarter teaspoon nutmeg and 1/4 teaspoon cinnamon. Beat again. Place tortilla in mixture. Let sit about twenty to thirty seconds, turn over and soak other side. Place on hot griddle. Do the same with the second tortilla. Wait about twenty to thirty seconds and pour remaining batter evenly over both tortillas. Leave on griddle until liquid is set. Flip and cook other side. Should take about one minute or so. Serve with some soft butter. Enjoy!