

Cinnamon Raisin French Toast in Breakfast Maker

Ingredients:

- 2 slices of cinnamon raisin bread (best if bread is not soft)
- 2 eggs (or egg substitute)
- 1/4 to 1/3 cup milk
- 1 tsp Cinnamon Vanilla Seasoning

Cut bread into strips or cubes and place in Breakfast Maker. Mix eggs, milk and seasoning in Smooth Chopper, pour over bread and toss with fork to coat bread. If bread is not soft, soak for 2-3 minutes. If bread is soft, cook immediately for 2-4 minutes at 60% power. Garnish with berries.

A Taste of Tupperware

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