

*Decadent French Toast, prepared by PJ Bear Hilliard, Ohio*

*From the Hilliard Farm Market: a loaf of Artisan Bread, some fresh Red Raspberries, some Brown Eggs, and some fresh Honey*

*Preparation:*

- 1.) cut the Bread into 10-12 nice and thick slices*
- 2.) make an egg wash by whisking together 4 Eggs, 1/4 cup of milk, 2 Tbsp Honey, and 2 Tbsp of Cinnamon*
- 3.) put the bread slices into the egg wash and allow to soak overnight, the bread is very dense so this will let the egg wash soak through, use a large plastic bag this bread can take it*
- 4.) gently rinse the Red Raspberries and place in a small bowl, sprinkle with 2 tsp of granulated sugar, stir only once and cover. allow to sit overnight*
- 5.) in the morning, melt some Butter in your favorite skillet and cook the French Toast until they are golden brown on both sides*
- 6.) plate the French Toast and butter each slice*
- 7.) spoon some berries and their juices over each slice*
- 8.) for the finishing touch, sprinkle powdered sugar over the plate*
- 9.) ENJOY !!!!!!!*

*PJ Bear (aka - Jeff Behrendt)*