

2 eggs  
1 teaspoon vanilla extract  
½ cup (125 ml) single  
(pure) cream  
1 day-old baguette, sliced  
diagonally into 1.5 cm (½ inch)  
thick pieces  
½ cup (110 g) sugar  
1 teaspoon ground cinnamon

**OPTIONAL INGREDIENTS**

icing (confectioners') sugar,  
honey and lemon wedges

**MY GOLDEN CHILD\*** made me  
this one Mother's Day.

So naturally I took his beautiful  
gesture of love, redesigned  
it with some improvements  
(created a lazier version) and  
called it my own.

Preheat the oven to 180°C (350°F).

Whisk together the eggs, vanilla  
and cream.

Place the baguette slices in  
a single layer in a baking dish  
lined with baking paper, and  
pour the egg and cream mixture  
over the top.

Soak for 5 minutes, then flip over  
and soak for another 10 minutes.  
By now, most of the liquid should  
be absorbed.

Pour the sugar onto a plate.  
Carefully dip one side of each  
soggy slice into the sugar, so you  
have a crusted side.

Wipe any leftover egg and  
cream mix from the tray, then put  
the baguette slices back on the  
paper, sugar-side up.

Dust with cinnamon and bake  
for 7 minutes.

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\*Don't freak out. They all get to wear the  
golden crown and when they do we all bow  
down, but just for clarity, it's my crown.

**Serves 4 (or 1 hungry mumma)**



# French Baguette Toast

The French and their things: toast,  
fries, champagne.

