

Stephayne's Easy French Waffles

1 loaf Texas Toast
2 tsp. Vanilla



4 large Eggs, lightly beaten
1/2 - 2/3 cup Milk

Preheat and lightly grease, with cooking spray, a 4 slice Belgian Waffle iron. Whip together the eggs, vanilla and milk. Dip both sides of Texas Toast into egg mixture. Place four slices of dipped Texas toast onto hot waffle iron; cook according to manufacture's directions. Remove "French Waffles" from waffle iron and serve with melted butter and Wyman's Pure Maple Cream or warmed Wyman's Pure Maple Syrup. The little pockets will hold the Maple Cream / Maple Syrup right where you want and everyone will think you really went all out when you serve this for breakfast!