

buttermilk french toast

4-6 slices artisan bread
2 eggs
1/2 cup + 2 Tablespoons buttermilk
1/4 teaspoon salt
1/2 teaspoon vanilla
1 Tablespoon + 1 teaspoon sugar
diced walnuts, warmed/roasted
organic blueberries
powdered sugar + maple syrup

in a wide mouth bowl, whisk eggs together with sugar, buttermilk, salt, and vanilla. heat a skillet over medium heat. dip the bread in the batter, liberally on both sides. butter the skillet. transfer battered toast to skillet. cook on both sides (approximately 2 minutes or until browned). warm diced walnuts in a nonstick skillet just until warmed through (it brings out the flavor). top french toast with nuts, blueberries, powdered sugar and syrup.