



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PAIN PERDU WITH BERRIES



Have you ever wondered what the French call French toast? 'Pain Perdu' means lost bread, but you won't lose any points dishing up French toast with fresh berries for breakfast!



00 HR 30 MINS



Serves 4



Featuring

[Shelly's Farm](#)
[Beckmann's Bakery](#)
[As Kneaded Bakery](#)

INGREDIENTS

- 4 slices of stale bread, each $\frac{3}{4}$ inch thick
- 4 large eggs
- 1 cup milk
- 2 tablespoons honey
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup almonds, finely chopped and toasted
- 1 cup fresh berries
- Butter for cooking

METHOD

Finely chop and toast almonds. Spread evenly on a plate. Whisk together eggs, milk, honey, vanilla, and salt. Put this mixture into a deep plate and add one slice of bread to soak up the mixture. Flip the

bread to evenly coat with liquid. Dredge one side of the bread in the toasted almonds. Heat a pan to medium and add one pat of butter. Cook one side of toast till golden brown, flip, and repeat. Once the second side is golden brown, push on the toast to see if any of the liquid is still present. If still wet, finish in the oven at 350°F for 5 minutes.

Cover in fresh berries and dust with powdered sugar. Drizzle with honey, maple syrup, or if you are lucky enough to have some, Alpine Blue Farms apricot sauce!