

Name _____ Date _____

Read the recipe and answer the questions.

French Toast

<p>Makes 4 two-piece servings.</p> <p>You'll need:</p> <ul style="list-style-type: none">• 4 eggs• 4 tablespoons sugar• ½ cup milk• ½ teaspoon cinnamon• ¼ teaspoon nutmeg• 4 to 6 tablespoons butter• 8 slices of bread• maple syrup• powdered sugar	<p>What to do:</p> <ol style="list-style-type: none">1. Combine eggs, sugar, milk and spices in a bowl.2. Put sliced bread into mixture and turn until bread is soaked.3. Melt 4 tablespoons butter in frying pan.4. When butter bubbles, place soaked bread in pan and brown on both sides.5. Add additional butter to pan when needed.6. Place two pieces on each plate, cover with maple syrup and sprinkle with powdered sugar.
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From [Rookie Cookie's Goodies](#), The Mini Page®

1. Which things are **most important** in this recipe?
 - a. Powdered sugar and nutmeg
 - b. Cinnamon and maple syrup
 - c. Bread and milk
 - d. Eggs and sugar

2. How many servings will this recipe make?
 - a. 2
 - b. 4
 - c. 6
 - d. 8

3. In which step should you be the **most careful**?
 - a. Step 1: Combine eggs, sugar, milk and spices in a bowl.
 - b. Step 2: Put sliced bread into mixture and turn until bread is soaked.
 - c. Step 4: When butter bubbles, place soaked bread in pan and brown on both sides
 - d. Step 6: Place two pieces on each plate, cover with maple syrup and sprinkle with powdered sugar.

4. If you wanted to change the recipe to make 8 servings, what would you have to do?
 - a. Melt the butter longer
 - b. Cook the bread for less time
 - c. Double all the ingredients
 - d. Leave out the eggs

5. Which **best** describes the French toast?
 - a. Cool and sweet
 - b. Crunchy and spicy
 - c. Warm and sweet
 - d. Hot and soupy

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