



Irish Toast



50 m 6 servings 377 cal

Recipe By: sandhockey

"A great Sunday brunch item for the adult palate. Serve with Irish Coffee for the full effect. Your taste buds will want to dance the Irish jig!"

Ingredients

1 (16 ounce) loaf French bread	1 teaspoon vanilla extract
4 large eggs	1/4 cup butter
1 fluid ounce Irish whiskey	confectioners' sugar for dusting
1 1/2 fluid ounces Irish cream liqueur	

Directions

- 1 Cut the bread into 12 slices. In a bowl, whisk together the eggs, Irish whiskey, Irish cream liqueur, and vanilla extract until well blended.
- 2 Heat some of the butter in a skillet over medium heat until the butter is hot and the foam has disappeared. Press each bread slice into the egg mixture, then fry in the hot skillet until nicely browned on both sides, about 2 minutes per side. Add more butter to skillet as needed. Brush each slice with butter, and sprinkle with confectioners' sugar.

Total Fat: 12.4g	19 %
Saturated Fat: 6.0g	
Cholesterol: 144mg	48 %
Sodium: 594mg	24 %
Potassium: 145mg	4 %
Total Carbohydrates: 46.9g	15 %
Dietary Fiber: 1.8g	7 %
Protein: 13.2g	26 %
Sugars: 6g	
Vitamin A: 399IU	
Vitamin C: 0mg	
Calcium: 53mg	
Iron: 3mg	
Thiamin: 0mg	
Niacin: 6mg	
Vitamin B6: 0mg	
Magnesium: 25mg	
Folate: 128mcg	