



french egg and bacon sandwich

Ingredients

- 2 eggs, beaten
- 4 slices bread
- 4 slices bacon
- 2 eggs
- ½ cup maple syrup

Instructions

step 1: dip each slice of bread into the beaten eggs, making sure both sides are coated.

step 2: heat a lightly oiled griddle or frying pan over medium-high heat. cook the egg-coated bread until golden brown on both sides. remove from the pan and keep warm.

step 3: in a large skillet, cook the bacon over medium-high heat until evenly crispy. drain on paper towels. reserve about 1 tablespoon of bacon grease in the skillet.

step 4: in the same skillet, fry the remaining 2 eggs to your liking (sunny-side up or over easy).

step 5: assemble the sandwiches by placing one slice of french toast on each of two plates. top each with a fried egg and 2 strips of bacon, then cover with the second slice of french toast.

step 6: drizzle maple syrup over each sandwich. optionally, sprinkle with powdered sugar before serving.