

Lynette's Mother's Day French Toast Waffles:



Ingredients:

For the French Toast Waffles:

- 4 large eggs
- 1 cup whole milk
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 4 slices of thick bread (such as brioche or challah)
- Butter or cooking spray for waffle iron

For the Strawberry Syrup:

- 1 cup fresh strawberries, hulled and sliced
- 1/4 cup granulated sugar
- 1/4 cup water
- 1 teaspoon lemon juice
- Whipped cream (optional, for serving)
- Fresh mint leaves (optional, for garnish)

Instructions:

Prepare the Strawberry Syrup:

- In a saucepan, combine the sliced strawberries, granulated sugar, water, and lemon juice.
- Heat the mixture over medium-high heat, stirring occasionally, until it comes to a boil.
- Reduce the heat to low and let it simmer for about 10-15 minutes until the strawberries have softened, and the syrup has thickened slightly.
- Remove the saucepan from heat and set aside. The syrup will thicken further as it cools.

Make the French Toast Waffles:

- Preheat your waffle iron according to the manufacturer's instructions.
- In a shallow bowl or dish, whisk together the eggs, whole milk, granulated sugar, vanilla extract, ground cinnamon, and salt until well combined.
- Dip each slice of thick bread into the egg mixture, ensuring it's coated on both sides.
- Lightly grease the preheated waffle iron with butter or cooking spray.
- Place the dipped bread slices on the waffle iron and close the lid. Cook until the waffles are golden brown and crispy, typically 3-5 minutes, depending on your waffle iron.
- Carefully remove the French Toast Waffles from the waffle iron and place them on serving plates.

Serve:

- Drizzle the prepared Strawberry Syrup over the warm French Toast Waffles.
- Optionally, top with whipped cream and garnish with fresh mint leaves for an extra special touch.
- Serve Lynette's Mother's Day French Toast Waffles immediately while they're still warm and enjoy this delicious breakfast treat!

These waffles are a delightful way to celebrate Mother's Day or any special occasion with a touch of homemade goodness inspired by Lynette's love for her family on "Desperate Housewives."