Recipe_from the kitchen of

LIGHT FRENCH TOAST

210 CALORIES PER SERVING

Makes 1 serving

For a complete breakfast, serve this with fresh fruit or juice and coffee or tea.

1 large egg

1/4 teaspoon vanilla extract

Dash ground

Dash ground cinnamon (optional) 2 slices thinsliced bread 2 teaspoon Weight Watchers® Reduced Calorie Margarine (tub)

1 tablespoon Weight Watchers Syrup

Spoon margarine and syrup.

Each serving of this recipe provides: 1 Protein Exchange; 1 Bread Exchange; 1 Fat Exchange; 20 Calories Optional Exchange

In blender process together egg, extract, and if desired, cinnamon until frothy, about 30 seconds. Pour mixture into 8 × 8 × 2-inch pan or casserole. Dip one slice bread into mixture, turning to coat both sides; leaving bread in pan, repeat with second slice. Leave slices in pan to soak.

While bread is soaking, in 8-inch nonstrick skillet, heat 1 teaspoon margarine until bubbly and hot; spread margarine over surface of skillet. Add bread and pour remaining egg mixture over slices; cook over mediumhigh heat until browned on both sides. Serve immediately with remaining teaspoon margarine and syrup.

