

## INGREDIENTS

- 4 Eggs
- 1 Cup Milk
- 6-8 slices bread
- 2 tsp Vanilla Extract
- 3 T Butter, Divided
- Dash of Cinnamon

### GARNISH:




- French Vanilla Sativa "Surp"
- \*Additional Maple Syrup (if desired)
- Fruit
- Whipped Cream
- Powdered Sugar

## INSTRUCTIONS

1. Whisk milk, eggs, vanilla extract and cinnamon in a big bowl.
2. Place griddle or pan over medium heat and melt 1T butter in pan.
3. Dip bread slices in egg mixture for approximately 5 seconds each, making sure both sides of bread are well coated.
4. Carefully place bread within the pan and cook until golden brown on both sides. Approximately 2 minutes per side.
5. Use 1T butter after every 2 slices of bread to keep them from sticking, and ensuring the same golden-brown throughout.
6. Garnish with your desired fruit(s), whipped cream and powdered sugar, topped with Spring Lake's French Vanilla Sativa Surp.



## French Toast with French Vanilla Sativa "Surp"

 3 servings  20 minutes  print

A delicious, CLASSIC french toast recipe with a medicated, sativa twist to start your day off right! With only a handful of ingredients and a 20-minute cook time, this recipe can make even the laziest weekend mornings memorable.

As always with your medicated recipes, pay mind to the milligrams of THC in each serving. Spring Lake's Surp comes with dosage measurements to make it easy-peasy!

### NOTES

Find other varieties of Spring Lake Surp @ <https://www.plant-family.com/online-ordering/>  
More delicious, medicated & infused recipes @ <https://www.plant-family.com/recipes>