

Brazilian-Style French Toast (*Rabanadas*)
Submitted by Ágatha Heap, Brazil



Ingredients

- 1 baguette, preferably day-old or slightly stale
- 2 cups whole milk
- 1 tablespoon vanilla extract
- 4 large eggs
- Sweetened condensed milk, to taste
- 1 cup granulated sugar
- 1 tablespoon ground cinnamon
- Raisins, for garnish
- Sunflower oil, for frying

Instructions

1. **Slice the baguette** into pieces about ½ to ¾ inch thick. Set aside.
2. In a medium bowl, beat the eggs with a whisk until well combined. In a separate deep bowl, combine the whole milk, vanilla extract, and sweetened condensed milk, adjusting the amount of condensed milk to taste.
3. Line a baking sheet or large tray with paper towels. Have everything ready before you begin frying so you can drain the French toast as soon as it comes out of the oil.
4. Pour enough sunflower oil into a deep, heavy-bottomed pot to allow the slices to fry. Heat the oil over medium heat until it reaches approximately 350°F.
5. **Prepare the French toast:** Dip each baguette slice into the milk mixture, allowing it to absorb some liquid without becoming too soggy. Then dip it into the beaten eggs, letting any excess drip off.
6. Carefully place the slices in the hot oil, frying in batches to avoid overcrowding the pot. Fry until golden brown on both sides, turning as needed.

7. Transfer the fried slices to the paper towel-lined tray to drain excess oil. Allow them to cool slightly.
8. In a shallow bowl, combine the granulated sugar and ground cinnamon. Coat each slice in the cinnamon-sugar mixture.
9. Arrange the slices on a serving platter, stacking them in a pyramid shape if desired, while leaving a little space between them to keep them from sticking together.
10. Garnish with raisins and serve.