

Torrijas **Serving 6**

INGREDIENTS:

750 gr bread
1 liter milk
100 gr sugar
2 cinnamon sticks
2 large eggs
Honey
Olive oil
Cinnamon powder and icing sugar

PREPARATIONS:

- 1. Cut the loaf into slices about one finger thick. The bread for torrijas should be from the day before or will be too soft and will dissolve with milk or eggs.*
- 2. Mix the sugar with the milk in a bowl.*
- 3. Dip the bread slices on both sides for a few minutes. Then leave them on another source to release the excess fluid.*
- 4. Put in a pan to heat enough oil so you can get the torrijas in.*
- 5. Grab the eggs and whisk well. Dip each slice of bread on both sides with beaten egg.*
- 6. When the oil is hot, add the toast. Let brown on one side before turning them over. When torrijas have good color on both sides take them out and let them drain on absorbent paper in a tray.*
- 7. When they are ready, sprinkled cinnamon and icing sugar on the top, as you like it. Then add honey over just before eating.*