

Air Fryer French Toast – Version 1

<https://www.allrecipes.com/recipe/283136/air-fryer-french-toast>

INGREDIENTS

- 2 large eggs
- 1/3 cup milk
- 1 tablespoon salted butter, melted
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 4 slices day-old bread
- cooking spray
- 1 teaspoon confectioners' sugar, or to taste

INSTRUCTIONS

- **Step 1** - Mix eggs, milk, butter, vanilla extract, and cinnamon together in a bowl.
- **Step 2** - Line an air fryer basket with parchment paper and spray with nonstick cooking spray. Dip each slice of bread into the milk mixture and place in the basket. Make sure they are not touching; work in batches if necessary.
- **Step 3** - Preheat the air fryer to 370 degrees F (190 degrees C).
- **Step 4** - Add basket and air fry [French toast](#) for 4 to 6 minutes; flip and cook for 2 to 3 minutes more. Sprinkle with confectioners' sugar.

Air Fryer French Toast – Version 2

<https://thetravelbite.com/recipes/air-fryer-french-toast/>

INGREDIENTS

- 1/2 loaf bread (6-8 slices)
- 1/2 cup milk
- 1 egg, beaten
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- Non-stick cooking spray
- strawberries and maple syrup (for topping)

INSTRUCTIONS

1. Preheat air fryer by setting temperature to 400 and heating the empty basket for 3 minutes.
2. While air fryer is pre-heating, gather your ingredients: bread, eggs, milk (or almond or soy milk), vanilla extract, and cinnamon.
3. In a medium sized bowl, whisk together 1/2 cup of milk, 1 egg, a teaspoon of vanilla extract, and a teaspoon of cinnamon.
4. Once all ingredients are whisked together well, dunk two pieces of bread into the mixture and coat each side. Hold up the soaked bread and let any extra batter drip away.
5. Spray air fry basket with non-stick spray and add two pieces of batter-dipped bread. Air fry for 4 minutes.
6. Repeat until all the bread is battered and air fried. Serve with fresh strawberries and maple syrup.

Easy French Toast Recipe For One

<https://onedishkitchen.com/french-toast-recipe-for-one/>

Equipment - 10-inch skillet

INGREDIENTS

- 1 egg
- 1/2 cup milk
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon sugar
- pinch ground cinnamon
- 2 slices bread
- 1 tablespoon salted butter

INSTRUCTIONS

1. Whisk together the egg and milk in a medium-sized bowl. Add the vanilla, sugar, and cinnamon and whisk until well incorporated.
2. Place bread slices, one or two at a time, into the egg mixture and flip to make sure both sides of bread are well-coated.
3. Melt the butter in a medium-sized skillet or griddle. Place one of both slices of the bread into the skillet and cook slices until golden brown, then flip to cook the other side. Serve with syrup.