

PAN DE SANTA TERESA

St. Teresa's Bread

THIS DISH MAKES A TASTY BREAKFAST OR BRUNCH, especially for children. It is a first cousin to French toast, but with a flavor and texture all its own. The milk can be prepared the night before cooking.

1. Combine the milk with the sugar, cinnamon stick, and lemon peel in a saucepan. Heat over medium-low heat, and cook for 5 to 10 minutes or until the milk is well flavored.
2. Place the bread in a large, flat baking pan, and strain the milk over it. Beat the eggs in a shallow bowl with a pinch of salt. With a spatula, lay the slices of bread in the eggs, turning them to coat both sides. Beat additional eggs and salt together to finish coating the bread slices, if necessary. Heat the oil in a large skillet, and fry each slice until browned and crusty on each side. Place on individual plates or a serving dish, and sprinkle with the cinnamon sugar before serving.

INGREDIENTS

SERVES 4 TO 6

2 cups **whole milk**

3 tablespoons **sugar**

1 **cinnamon stick**

1 **lemon peel**, sliced

12 slices 2-day-old **Italian** or **French bread**, sliced $\frac{1}{2}$ to $\frac{3}{4}$ inch thick

3 large **eggs**

Pinch **salt**

3 to 4 tablespoons **olive oil**, for frying, or more as needed

Cinnamon sugar for sprinkling