

# Bread Galette (French Toast Pancake)

- vegetable oil
- bread, the equivalent of 2 slices per person
- eggs, about 1 to 2 per person
- milk, as needed (about 1/4 cup per person)
- sugar, about 1 teaspoon per person
- salt to taste
- pepper to taste
- minced herbs to taste

Heat vegetable oil in a skillet or on a griddle.

Tear and cut bread into tiny pieces (preferably older or crusty bread). If the bread is dry, add just a little water.

Mix in eggs, and stir. Add enough milk to bring the consistency to that of a firm pancake batter.

Add sugar and seasonings.

Once the oil is heated sufficiently, drop the batter onto the cooking surface. Flatten, and cook on each side until golden brown.

Serve immediately with maple syrup, jelly, jam or marmalade and/or sour cream, and breakfast meat.

Preparation time: 15 minutes

– [Subscriptions \(1\)](#)

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