
Torrijas

Ingredients

- 1 quart whole milk
- 2 Tbsp. sugar
- 2 sticks cinnamon
- rind of 1 lemon
- 2 Tbsp. Marsala wine or sweet sherry
- 1 tsp vanilla extract
- 1 lb stale bread
- 3 eggs, beaten
- vegetable oil or butter
- ground cinnamon

For the Syrup

- 2 cups sugar
- 1 cup water

Directions

Put milk, sugar, cinnamon sticks, lemon rind, Marsala and vanilla extract into a large saucepan. Heat over medium heat, stirring occasionally, until the milk starts to boil. Turn off heat and allow to cool down. Meanwhile, place beaten eggs in a deep plate.

Meanwhile, you can make the syrup by placing the sugar and water in a small saucepan and putting over medium heat until the sugar fully dissolves in the water, stirring frequently. Set aside to cool down.

Slice bread into thick slices. (or use sliced bread). Place bread slices on a baking sheet or another large tray. Spoon milk onto each slice, making sure it soaks in. Carefully transfer each slice into the plate with the egg, making sure it's covered on both sides.

Heat a tablespoon of oil or butter in a frying pan and place bread slices on it. Brown on each side. Spoon some sugar syrup onto each slice and sprinkle ground cinnamon.