**Cinnamon French Toast**

* 1 cups whole milk, at room temperature
* 3 eggs
* 2 tablespoons unsalted butter, melted
* 2 tablespoons granulated sugar
* 1 tablespoon vanilla extract
* 1/2 teaspoon ground cinnamon
* 1/4 teaspoon fine salt
* Vegetable oil
* 7 slices day-old loaf white bread, cut into 1-inch-thick slices
* Powdered sugar, for serving (optional)
* Maple syrup, for serving (optional)
1. Heat the oven to 200°F and arrange a rack in the middle. Place a baking sheet in the oven.
2. Place the milk, eggs, butter, sugar, vanilla, cinnamon, and salt in a shallow dish (a 8X8 baking dish works well) and whisk until the eggs are broken up and evenly incorporated and the sugar has dissolved.
3. Coat the bottom of a nonstick frying pan or griddle with a thin layer of oil and heat over medium heat until shimmering.
4. Place a few slices of bread in the milk mixture and let sit for 15 seconds. Flip the slices over and let sit for another 15 seconds. Pick up the bread, let the excess milk mixture drip off, and lay the slices in a single layer in the pan. Cook until browned on the bottom, about 3 to 4 minutes.
5. Flip and cook the second side until browned, about 3 minutes. Transfer to the heated baking sheet to keep warm. Repeat with the remaining bread slices. Dust with powdered sugar and serve with maple syrup, if desired.