

Best Cinnamon Toast Ever

Old dogs can learn new tricks - if the trick is how to make a better cinnamon toast!

- Servings - As many as you want
- Prep time - 5 minutes
- Cook time - 12 minutes

Ingredients

- Butter, softened
- Sugar
- Cinnamon
- Vanilla extract
- Bread

Protocol

1. Preheat your oven (or toaster oven!) to 350F.
2. If you need to soften your butter, microwave it for 10-15 seconds but make sure it's not melty. We used about 1/2 stick (4 tbs) for 5 pieces of bread.
3. Add your cinnamon, sugar, and vanilla (start out with only a few drops) to taste. Use a fork to mash everything together until consistent.
4. Spread the butter mixture onto the pieces of bread and go out all the way to the edges so the bread won't burn. Place the slices on a foil-lined baking sheet for easy clean-up (particularly useful late when midnight snacking).
5. Bake in the 350F oven for 10 minutes.
6. Switch the oven to broil after the 10 minutes and place the toast under the broiler for 1-2 minutes. The toast will go very fast, so don't leave the oven now!
7. Once the top is nice and brown and bubbly, remove from oven. Slice and enjoy!