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Oma's Arme Ritter (Poor Knights)

Ingredients:

- ½ lb loaf of French bread (stale is great!)
- 2 eggs
- ⅛ tsp salt
- 2 Tbsp sugar
- 1 tsp grated lemon zest (optional)
- 1 cup milk (part cream if desired)
- 3 - 4 Tbsp butter

Instructions:

1. Preheat oven to 200° F.
2. Remove and discard the ends of French bread. Slice bread into ½-inch thick slices.
3. Mix eggs, salt, sugar, lemon zest, and milk in a bowl.
4. Dip bread slices, both sides, into egg mixture.
5. Let bread slices sit for a few minutes on a wax-paper covered counter so the egg mixture will soak in.
6. Meanwhile, heat butter in a saute pan or griddle.
7. Fry bread, in batches, until golden brown on both sides (about 2 - 3 minutes per side)
8. Remove from pan and transfer to cookie sheet and keep in warm oven until rest of bread has been cooked.
9. Serve with fruit sauce, syrup, or sprinkled with powdered sugar or sugar and cinnamon.
10. Serves 4 - 6.