

Baked Cinnamon Toasts

Author: Orangette blog (from her grandmother's recipe box)

<http://orangette.blogspot.com/2010/05/her-recipe-box.html>



1 stick unsalted butter (4 oz.) cubed
6 slices sandwich bread, thin white, or more slices if needed
1/2 cup sugar
2 tsp. ground cinnamon

Per Serving (excluding unknown items): 125 Calories; 8g Fat (54.7% calories from fat); 1g Protein; 14g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 53mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>

Description: More like a cookie, although it's technically toasted buttered, sugared, cinnamon toast.

1. Preheat the oven to 325°F. If you want, line a baking sheet with parchment or aluminum foil. It makes cleanup easier.
 2. Put the butter into a pie plate or similar baking dish. Slide the dish into the oven, and keep an eye on it. You're looking for the butter to melt completely.
 3. Stack the slices of bread, (cut off the edges if you'd prefer - I did) and then cut them diagonally into quarters. You should have 24 triangles.
 4. In a small bowl, whisk together the sugar and cinnamon. Turn the cinnamon sugar out onto a dinner plate, or another pie plate.
 5. When the butter is melted, remove it from the oven, and brush it onto both sides of a triangle of bread. Don't be shy: apply the butter generously, so no spot is left uncoated. The bread should feel a little heavy in your hand. Dip the bread into the cinnamon sugar, (or hold each piece in your hand and use a spoon to cover both sides well) taking care to coat both sides. Lay it on the prepared baking sheet. Repeat with remaining pieces of bread.
 6. Bake the toasts for about 25 minutes, until lightly browned. Transfer to a rack. The toasts will crisp as they cool. When cooled, store in an airtight container at room temperature.
- Note: These taste best with a little age. When I tasted them on the day they were made, they were just okay, but by the next day, the flavors had come together nicely.