**Orange French Toast**

50 mL orange juice

2 eggs

1 mL cinnamon

15 mL margarine

4 slices of bread

*Syrup*

125 mL orange juice

30 mL strawberry jam

1. In a large bowl, combine orange juice, eggs and cinnamon. Set aside.
2. Preheat frying pan over medium heat. Test to make sure it is hot enough (sprinkle water on the pan, the water should bounce around then evaporate).
3. Melt margarine in pan. Dip bread slices into egg mixture, turning to coat both sides.
4. Place the slices in the frying pan. Cook for 1 minute. Turn slices, if browned and cook second side until brown.
5. Serve with syrup. *French toast can be kept warm in a 200 F oven; on a cookies sheet, one layer thick.*
6. Syrup: In a small pot, combine orange juice and jam. Cook on medium heat, stirring often.