Ingredients

* 5 cups soymilk
* 36 large eggs
* 1 TBS vanilla extract
* 4 loaves of bread
* 2 tablespoons butter
* 2 sticks cinnamon, ground
* ½ cup sugar

Procedure

1. Combine milk, vanilla, and eggs in a large bowl.
2. Stir with a whisk, being careful not to over-beat.
3. Dip bread slices in egg mixture; let slices stand in egg mixture 7 seconds on each side.
4. Melt 1-tablespoon butter in a large nonstick skillet over medium-high heat.
5. Place 4 bread slices in pan; cook 2 minutes on each side or until lightly browned.
6. Remove from pan. And place in a large covered dish until ready to serve.
7. Repeat procedure until all bread or egg mixture is gone.
8. Combine ground cinnamon sticks and sugar in a small bowl.
9. Put a pinch on each of the servings as a garnish.