
Banana Cream French Toast

Total time: 45 min Yield: 6 Servings

Ingredients

1 loaf cinnamon raisin bread (24 oz. loaf; can use any bread)
6 eggs
1 cup whole milk
1 Tbsp vanilla
1 Tbsp rum (optional)
1 tsp cinnamon
1 stick of butter (to cook with and top french toast)
1 pkg cream cheese (8 oz. package)
2 ripe bananas
1 Tbsp maple syrup
1 1/2 Tbsp granulated white sugar

Prep Time: 45 min Total Time: 45 min

Instructions

Filling:

Add room temperature cream cheese to a large mixing bowl. Peel bananas and mash them into the mixture. Add maple syrup and sugar and mix well until smooth and set aside.

French Toast:

Remove precut bread from package and set slices side by side. Create eight sandwiches each by with 1 large tablespoon of filling in them. Now mix the milk, vanilla, eggs, cinnamon and rum in a bowl. Lightly dip both sides of the sandwich in the mix, and place onto a preheated sauté pan along with melted butter. Cook each piece on both sides until lightly brown. Finish with favorite maple syrup and blueberries.

Recipe brought to you by:

Chef Ryan Covert

Source:

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