

Banana-Cream Stuffed Cinnamon Raisin French Toast



Ingredients *(See featured products on specified page numbers)*

1 loaf (24 oz.) Cinnamon Raisin Bread
(or any bread) *pg.3, 4, 31*

6 eggs

1 cup whole milk

1 tbsp. vanilla

1 tbsp. rum *pg.75*

1 tsp. cinnamon

1 stick of butter *pg.51, 52*

(for cooking and to top the French toast)

Banana-Cream Filling

1 box (8 oz.) Cream Cheese *pg.53*

2 ripe bananas

1 tbsp. maple syrup

1 ½ tbsp. granulated white sugar

Directions *(Makes 6-8 servings)*

Filling

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

French Toast

Remove pre-cut bread from package, and set slices side by side. Create eight sandwiches each 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 your favorite maple syrup and blueberries.

Total time: 45 minutes

For a copy of this recipe and more information on Chef Ryan, please visit www.ktasuperstores.com

