

Stuffed French Toast

Ingredients for batter:

- 2 large eggs
- 1 cup milk
- Pinch of salt
- 1 tablespoon maple syrup
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon

Ingredients for stuffing:

- Two bananas, sliced
- 4-6 tablespoons of nutella or peanut butter

Other ingredients:

- 8 slices texas toast or thick bread
- Butter
- Optional: Cinnamon and sugar mixture (¼ cup of sugar and 1 teaspoon of cinnamon)
- Optional: Powdered sugar

Directions

- Preheat the pan/griddle (very important)
- Whisk together the eggs, milk, salt, syrup, vanilla, and ground cinnamon.
- Spread the nutella or peanut butter on one side of a piece of bread.
- Top with sliced bananas.
- Top with another slice of bread.
- Trim the edges of the bread for crisp lines (optional).
- Cut stuffed french toast in half for easier handling.
- When the pan/griddle is hot, butter it well and begin to dunk the french toast. Cover on all sides and get immediately on the pan/griddle.
- Cook for 30-60 seconds, on every side or until brown and crispy.
- Once out of the pan, roll in cinnamon and sugar mixture, or top with powdered sugar.
- Serve with maple syrup or jelly for extra flavor.