



save a CRUST

Chocolate and Banana French Toast



Ingredients

- 4 tablespoons chocolate spread
- 2 tablespoons caster sugar
- 1 teaspoon vanilla bean paste
- 3 eggs
- A pinch of cinnamon
- 8 slices of bread
- 1 banana
- 2 tbsp butter
- 1/2 cup cream

Method

- 1) Place sugar, cream, cinnamon, vanilla bean paste and eggs into a bowl. Whisk until well combined.
- 2) Cut the banana into thirds and each piece into 3 lengths (you should have 9 pieces in total).
- 3) Place a chopping board onto the bench.
- 4) Dip one side of the bread into the egg mixture, place the dipped side down onto a chopping board.

Method Continued

- 5) Spread the side facing up (undipped side) with chocolate spread all the way to the edge, then place 2 slices of banana on the bread.
- 6) Dip another piece of bread one sided into the egg mixture, place the undipped side on top of the bananas, press down around the edges.
- 7) Repeat with the remaining 6 slices of bread. You should have 8 sandwiches.
- 8) Heat a large non-stick fry pan to a medium temperature, add 1 tbsp of butter into the pan.
- 9) Once the pan is hot use a flat spatula to place 1 sandwich in the pan and cook for 2-3 minutes until golden. Flip it over and cook for 2-3 minutes on the other side.
- 10) Add a little more butter to the pan if needed and repeat step 9 for the remaining 3 sandwiches.
- 11) Cut in half on a plate and serve with a drizzle of maple syrup and fresh berries.