

Strawberry~Banana Stuffed French Toast



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 loaf soft French Bread,
not sliced

4 bananas, sliced

1t cinnamon

2t sugar

4 eggs, beaten

canola oil, for frying

maple syrup, warmed

2c strawberries, washed,
sliced

1/4c powdered sugar

2t cinnamon, for garnish

4 fresh mint sprigs, for
garnish

Cut 3" thick slices of bread. Cut a pocket in the top of the bread but do not cut all the way through. Pull out some of the inside soft bread and set aside for another use. Set bread slices aside.

Place sliced bananas in bowl, top with cinnamon and sugar and toss gently to coat. Stuff sliced bananas inside bread pockets.

Pour oil into large skillet and heat to medium high. Pour beaten eggs into large rimmed dish ~ something like a pie pan ~ and dip each side of banana~stuffed bread into egg. Place into oil and fry 2~3 minutes each side, until golden brown. Remove from oil and place on plate.

Top with sliced strawberries, warm maple syrup and garnish with powdered sugar, a sprinkle of cinnamon and a fresh mint sprig.

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