



## Banana Foster French Toast

1-2 Bananas

### French Toast:

Baguette Bread

Eggs

Evaporated Milk

Cinnamon, Allspice, Nutmeg, Ginger, Sugar, Vanilla

### Syrup:

1 c. Light Brown Sugar

½ c. Water mixed with 1 Tbsp. corn starch

6 oz. Rum

1 stick Butter

1 Tsp. Vanilla

### French Toast:

- Use as many eggs as needed to coat the amount of bread you prefer.
- Use 1:1 ratio of eggs and evaporated milk.
- Add equal mixture of spices listed, to the strength you prefer, in milk-egg mixture; whisk together well and place in flat shallow container.
- Slice Baguette Bread medium sized and place pieces one by one in shallow container holding egg-milk mixture.
- Let bread soak up mixture for a few moments. You want the bread to hold some of the mixture without becoming too soggy to work with.
- Cook over medium heat either in a pan or on flat griddle stove-top making sure to turn and let each side brown.

### Syrup:

- Over low heat, melt together Light Brown Sugar and butter.
- Once the butter-Sugar mixture is bubbly, add the rum.
- After the mixture begins to bubble again, add the water and corn starch mixture. Once added, the liquid should become cloudy.
- Continuously stir together liquid mixture over low heat until the cloudiness goes away. The syrup should now be thickened and clear.
- Pour syrup over French Toast.
- Slice bananas and sprinkle over syrup.

