

## Bananas Foster French Toast



|                              |                        |
|------------------------------|------------------------|
| Texas Toast                  | 2 pieces               |
| French Toast Batter          | As needed (see recipe) |
| Banana sliced (1/4")         | 4 oz                   |
| Bourbon Ginger Caramel Sauce | 2oz (see recipe)       |
| Cobbler Crumbs               | 2 oz (see recipe)      |
| Pecans                       | 1 Tbl                  |
| Powder Sugar                 | Dust                   |

Place 2 tablespoons of oil in skillet. Dip toast in batter and place in for 3-4 minutes on each side until firm and golden brown. In a separate skillet, add one tablespoon of oil and place banana slices to add color to both sides – 3-4 minutes. Cut toast on angle and stack on plate. Top with bananas, bourbon sauce and sprinkle on crumbs and powder sugar.

### French Toast Batter

|                 |        |
|-----------------|--------|
| Half & Half     | 2 cups |
| Eggs            | 4 each |
| Cinnamon Ground | ½ tsp  |
| Vanilla         | ½ Tbl  |

Combine all ingredients in a bowl and whisk.

### Bourbon Ginger Caramel Sauce

|                |          |
|----------------|----------|
| Bourbon        | 1 cup    |
| Cinnamon Stick | 1 each   |
| Brown Sugar    | 1 cup    |
| Fresh Ginger   | 1-1/2 oz |
| Butter         | 1 lbs    |

Heat bourbon, cinnamon, brown sugar and ginger until reduced by half. Slowly whisk in butter. Strain into bowl.

### Cobbler Crumbs

|                       |       |
|-----------------------|-------|
| Flour                 | 1 cup |
| Brown Sugar           | ½ cup |
| Salt                  | Pinch |
| Cinnamon              | ½ Tbl |
| Nutmeg                | ½ Tbl |
| Butter, at room temp. | ½ lbs |

Mix all dry ingredients in a bowl. Cut butter into cubes and kneed into dry ingredients to form crumbs.