

Hong Kong French Toast

Ingredients

- 2 Milk Bread Slices
- 1 Egg
- 1/2 t Vanilla Extract
- 1 1/2 T Peanut Butter
- 1 1/2 T Vegetable Oil

Instructions

1. Evenly spread a generous amount of peanut butter on one side of bread.
2. Put two slices of bread together and gently press the bread to seal the sides. Remove the bread crust from the 4 sides.
3. Beating the egg with vanilla extract until well blended. Drench the bread in the egg batter until all sides are well coated.
4. Pan fry the toast in a non-stick pan with oil until all sides are golden brown, about 1 minute per side over medium heat. Make sure you pan fry all 6 sides to get that uniform look.
5. To plate the toast, place a thin slice of butter in the center of the toast and drizzle either maple syrup or condensed milk, or honey over the toast.