

Elvis Stuffed French Toast

Ingredients

8 Brioche Slices
1/4 c Peanut Butter
1/4 c Cream Cheese (room temperature)
2 Bananas (sliced)
3 Eggs
2 T Heavy Cream
1 1/2 t Powdered Sugar (plus 1 tablespoon)
3/4 t Vanilla Extract
1 T Dark Rum
0 ds Salt
1/4 t Cinnamon
1/8 t Nutmeg
1 1/2 T Sugar
4 Bacon Slices

Instructions

1. Bake bacon slices in an oven at 400 degrees for 10 minutes. Place bacon slices on a paper towel to drain. Cut each slice in half.
2. Meanwhile, in a flat square container add eggs, heavy cream, sugar, 1/2 teaspoon vanilla, cinnamon, nutmeg, rum, and salt. Whisk together until fully incorporated.
3. In a small bowl mix cream cheese, 1/4 teaspoon vanilla, and 1 1/2 teaspoon powdered sugar. Set aside.
4. Spread one side of bread with 1 tablespoon of peanut butter add slices from half a banana and top with two pieces of bacon. Spread 1 tablespoon cream cheese on another slice of bread and sandwich on top. Repeat with remaining ingredients to make 4 sandwiches.

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5.Heat up griddle and spray with cooking spray. Dip each sandwich on both sides into the egg mixture and add to the griddle. Cook on medium heat until the bread is golden brown and then flip over.

6.Serve immediately sprinkled with powdered sugar and maple syrup or omit the sliced bananas and add it to a banana foster sauce to top the French toast.