

Banoffee Stuffed French Toast

Ingredients:

- ¼ can sweetened condensed milk
- 1 egg
- 2 slices Texas Toast
- 1 banana
- 2 teaspoons caramel topping
- 3 tablespoons cream cheese
- 3 tablespoons butter
- Whipped cream and extra caramel for serving

Directions:

- Beat together sweetened condensed milk and egg
- Slice banana
- In a small bowl, mix cream cheese (softened in the microwave for 15 seconds if needed) and caramel topping
- Warm griddle or fry pan to hot, melt ½ tablespoon butter into pan
- Dip both slices Texas Toast in milk and egg batter
- Lay one piece toast on pan. Spoon cream cheese/caramel mix onto middle of toast
- Add ½ sliced banana
- Top with other slice toast, pressing down with spatula. Cook 30 seconds on high heat, flip, cook 30 seconds on high heat
- Turn heat down to medium and cook 3-4 more minutes
- Add rest of butter to the pan, away from toast
- Add rest of banana to butter and cook 1-2 minutes until slightly browned
- Serve toast topped with cooked banana, drizzled with caramel and topped with whipped cream

Nutrition Facts:

- 1 Serving
- 1100 calories per serving
- Fat: 62 g
- Sodium: 1110 mg
- Protein: 21 g
- Calcium: 337 mg