

Banana Bread French Toast

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Banana Bread Loaf (see my recipe below or use your favorite recipe)

3 Eggs

3/4 cup milk

1/2 tsp cinnamon

butter

*[Philadelphia Indulgence Dark Chocolate \(a chocolate cream cheese spread\)](#) or chocolate chips

Caramel Sauce (I used Mrs. Richardson's)

Powdered Sugar for sprinkling

Preheat a skillet over medium heat. In a shallow dish whisk together eggs, milk and cinnamon. Slice your banana bread loaf into 1 1/2-2 inch slices (about 8 slices total). Place about 1 tsp butter in skillet and melt. Dip one slice at a time into egg mixture and place onto hot skillet. Cook a few at a time with about 2-3 minutes on each side. Repeat until all slices are cooked. Place one toast onto a plate and spread a thin layer of Chocolate Indulgence on top. Place another toast over that, sprinkle with powdered sugar and top with warm caramel sauce. Serve hot!

Breakfast or dessert...you decide!