

Apple Crunch French Toast Sandwich

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Ingredients:

1 1/2 cups Apple Jax cereal
2 eggs
4 TBSP milk
1 tsp cinnamon
1 loaf Italian bread, unsliced
1 apple, I like to use Honey Crisp or Braeburn
4 - 5 TBSP butter
6 TBSP apple butter

maple syrup for serving

Directions:

- *Place the cereal into a food processor and crush into crumbs. Place on a dish and set aside.
- *Whisk the eggs with the milk and cinnamon in a bowl. Set aside.
- *Cut 6 slices of bread, on the bias, about 1/2 inch thick.
- *Core and peel the apple. Cut in half, then slice into very thin slices.
- *Dip one side of each slice of bread in the egg mixture.
- *Heat 1 TBSP butter on medium in a large saute pan until hot.
- *Place 2 bread slices into the pan, egg side down, and cook until just barely browned. Remove from pan and spread 1 TBSP apple butter on the cooked side. Repeat with all the bread.
- *Dip the uncooked side of the bread into the egg mixture, then coat generously with the crushed cereal. Melt another TBSP butter, place 2 slices of bread into the pan, cereal side down. Top each with apple slices, then another slice of bread, cereal side up, to form a sandwich.
- *Reduce heat a little if necessary and cook until brown, pressing gently with spatula. Flip over, press down again and cook until the other side is browned.
- *Serve with the maple syrup.