

## **PB&J French Toast**



FARM DIRECT SPECIALTY FOODS

| PREP TIME  | COOK TIME | SERVES |
|------------|-----------|--------|
| 10 minutes | 5 minutes | 4      |

## **INGREDIENTS**

4 slices Franz Nine Grain Bread 2 large eggs

2 tablespoons creamy peanut butter 1/3 cup milk

2 tablespoons **Oregon Growers Red Raspberry Jam** 

1/2 teaspoon cinnamon

1/4 teaspoon salt

## **PREPARATION**

- 1. Spread the peanut butter on two slices of bread. Spread the raspberry jam on the other two slices. Make two PB&J sandwiches and set aside.
- 2. In a mixing bowl, whisk together the eggs, milk, cinnamon, and salt.
- **3.** Heat a skillet over medium-high heat. Working one at a time, dip the PB&J sandwiches into the egg mixture, dredging each side. Cook for 1 to 2 minutes on each side until golden brown. Repeat with the second sandwich.
- 4. Dust with powdered sugar and serve with maple syrup.