



Peanut Butter French Toast

Jean Trebek's Reliable Recipes
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What could be better than adding peanut butter to a tried and true french toast recipe?

Peanut Butter French Toast

Ingredients

1/2 cup milk
2 eggs
1/3 cup creamy peanut butter
1/2 teaspoon vanilla
1/4 teaspoon cinnamon
2 Tablespoons butter
2 slices bread

Directions

In a large bowl, whisk together the milk, eggs peanut butter, vanilla and cinnamon until well blended. This will take a little more time to really get the peanut butter fully incorporated with the other ingredients.

Soak the bread slices in the egg mixture for at least 2 minutes per side to ensure the egg mixture gets through the bread.

In a large frying pan or on a griddle, melt the butter over medium heat.

Cook for 3 minutes on each side of bread.

Serve with your favorite accompaniment such as sliced bananas, maple syrup, chocolate hazelnut spread like Nutella, powdered sugar or even jelly....the choices are endless.

Serves 1

Enjoy.

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