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BANANA BREAD FRENCH TOAST

2 eggs

2 tsp. vanilla

1 tsp. cinnamon

½ cup milk

8 slices prepared Go Bananas Bread (day old is best)

GO BANANAS BREAD BREAD:

1 pkg. **Go Bananas! Bread & Muffin Mix**

2 medium ripe bananas

2 large eggs

¼ cup oil or melted butter

⅓ cup milk

GO BANANAS BREAD BREAD:

Mix all wet ingredients until thoroughly combined, then slowly add in **Go Bananas! Bread & Muffin Mix**. Grease or add parchment paper to an 8×4 loaf pan. Bake at 350°F for 50 minutes or until a toothpick inserted comes out clean. Tent with foil at 40 min if browning early.

BANANA BREAD FRENCH TOAST:

Beat eggs and vanilla and cinnamon in a shallow dish. Stir in milk. Dip bread in egg mixture, turning to coat both sides evenly. Cook bread slices on a lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve with a dollop of whipped cream, pancake syrup, berries, bananas and a sprinkle of granola.



•Go Bananas! Bread & Muffin Mix