



DELICIOUS PB&J WHISKEY FRENCH TOAST



SERVES: 4-6 | PREP TIME: 10M | COOK TIME: 20M

VEGETARIAN

INGREDIENTS:

Crofter's Organic Fruit Spread of your choice

Organic Peanut Butter

¼ Cup Whiskey

2 Cups Milk (2 ¼ cups if omitting whiskey)

4 Egg Yolks

2 Whole Eggs

1 Tsp Vanilla Extract

1 Tsp Cinnamon

8-12 Slices of Bread

Butter

Powdered Sugar (Garnish)

Maple Syrup (Garnish)

DIRECTIONS:

1. In a bowl whisk together whiskey, milk, egg yolks, whole eggs, vanilla extract and cinnamon.
2. Prepare the bread slices as you would for a standard PB&J by spreading the Crofter's Organic Fruit Spread (we used Premium Four Fruit) and peanut butter on the bread, assembling as sandwiches.
3. Pour the batter into a shallow baking dish and place the assembled PB&J sandwiches into the batter. Allow the sandwiches to soak until well absorbed on both sides. If cooking for a larger group prepare your oven as a warmer by preheating oven to 200°F (or follow alternative baking instructions).
4. Heat a griddle or non-stick skillet over medium heat. Add butter to coat skillet. Cook the french toast in batches, about 5 minutes per side (until golden brown). Once cooked transfer to oven warmer or serve immediately dusted with powdered sugar and maple syrup. Enjoy!

Alternative Baking Instructions:

1. Prepare sandwiches by following steps 1-3 above.
2. Preheat oven to 450°F. Brush a baking sheet with butter.
3. Place soaked sandwiches on baking sheet and brush tops with butter.
4. Bake in center of oven for approximately 6 minutes. Take out of oven and flip sandwiches. Return to oven and bake for another 6 minutes (or until golden brown).
5. Serve dusted with powdered sugar and maple syrup. Enjoy!