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### **Chocolate Peanut Butter French Toast**

- 4 slices thick bread
- 2 Tbsp. butter
- 3 eggs
- 1/4 c. milk
- 1 tsp. vanilla extract
- 1/2 Tbsp. cinnamon
- pinch of salt
- 1/4 c. sugar
- 1 c. cornflake crumbs
- 1/4 c. peanut butter, melted
- 2 Tbsp. chocolate chips, melted

In a large bowl, mix eggs, milk, cinnamon, salt, and vanilla. On a plate, add cornflake crumbs and sugar, mixing well. Preheat a large skillet on medium-low heat. Add bread to egg mixture and let soak on each side for about 60 seconds. Remove from egg mixture and thoroughly dredge through cornflake crumbs. Add 1 tablespoon butter to skillet and add bread. Fry until golden brown on each side, about 2-3 minutes each. Repeat with additional bread, using remaining tablespoon of butter for the next 2 pieces. Top french toast with melted peanut butter and chocolate.

Serves 2.

