

# Banana and Cream French Toast with Berry Compote

**Yield: 4 servings**

## **French Toast Ingredients:**

1 large banana, firm, cut into small dice  
2 tablespoons unsalted butter  
2 tablespoons brown sugar  
pinch of nutmeg  
1/2 teaspoon cinnamon  
6 ounces cream cheese, softened (or mascarpone cheese)  
8 slices thick-cut bread or challah bread, stale works best  
1 cup half-and-half  
2 large egg yolks, lightly beaten  
1 teaspoon vanilla extract  
pinch of salt

## **Berry Compote Ingredients:**

1 and 1/2 cups frozen mixed berries  
1/2 cup freshly-squeezed orange juice  
2 tablespoons brown sugar  
2 teaspoons cornstarch dissolved in 1 tablespoon cold water



- Step 1: **Make the banana filling:** Using a small sauté pan, melt the butter and add the sugar. Continue to cook it until the sugar has dissolved. Add the cinnamon, nutmeg and bananas and sauté bananas briefly until they are coated with the sugar/butter mixture. Remove from the heat and let cool.
- Step 2: When bananas have cooled, fold in the softened cream cheese and mix gently.
- Step 3: **Make the compote:** Combine frozen berries, orange juice and brown sugar in a small saucepot and bring to a simmer – breaking up the large pieces of berries as it cooks.
- Step 4: Once sugar has dissolved and the berries are thawed pour in the cornstarch mixture and allow compote to bubble until it has thickened. Remove from heat and set aside.
- Step 5: Spread half of the banana mixture onto one slice of bread. Top that with another slice. Repeat until you have four sandwiches.
- Step 6: Beat together the egg yolk, half-and-half and vanilla extract together in a shallow pan (pie plate).
- Step 7: Dip all sides of each sandwich into the egg mixture.
- Step 8: Heat a non-stick griddle pan over medium-high heat. When pan is hot, carefully place two French toast sandwiches at a time. When the bottom has turned a golden brown, carefully flip over. Once that side has browned, carefully turn all sides of the sandwich onto the hot griddle until all sides brown too. Repeat with the remaining stuffed toasts.
- Step 9: Slice the toasts in half and serve with the berry compote.