

## Banana French Toast with Vanilla Bean Ice Cream

Recipe by Chef G. Garvin - Dining In

Start to finish: 25 minutes

Serves: 4

2 eggs  
1/4 cup half and half  
2 tablespoons vanilla extract  
1 tablespoon vanilla syrup  
1 teaspoon ground cinnamon  
4 slices egg bread  
1 tablespoon unsalted butter  
2 tablespoons packed brown sugar  
1/2 cup almonds toasted  
3 tablespoons powdered sugar

### Method:

1. In a large bowl combine eggs, cream, vanilla extract, vanilla syrup and cinnamon
2. in a large sauté pan heat 1 tablespoon canola oil over medium heat. Dip each bread slice into egg mixture, letting it soak about 10 seconds on each side. Place bread slices in pan, cook about 4 to 6 minutes or until golden brown and crispy, turning once.
3. Meanwhile in another sauté pan heat 1 1/2 teaspoons canola oil and butter until butter is melted. Add bananas; sauté on high heat for 1 minute. Add brown sugar; sauté for 3 minutes more.
4. Place one slice of the French toast on each of four dessert plates. Top each with some of the banana mixture. Add two small scoops of ice cream to each. Sprinkle each serving with some of the almonds and powdered sugar.