



Banana Bread French Toast Dippers made with Nutella®

Breakfast | Vegetarian | Breakfast | All year round

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Makes: 12 - French Toast Sticks

2 cups Nutella®

For French toast:

- 1 RTU Loaf Banana Bread, sliced horizontally and then vertically
- 2 cups Milk, whole
- 4 Eggs, whole
- 4 tbs. Butter, unsalted
- 1 cup Strawberry Sauce, warmed
- 1 cup Blackberry Sauce, warmed
- 2 Bananas, sliced
- 1 pint Heavy Whipping Cream
- Powdered Sugar

In a mixer with a whip attachment, whip heavy cream at medium high speed until soft peaks form.

Slightly warm the strawberry and blackberry sauces in the microwave.

Slice the loaf horizontally into 4 pieces, then vertically into 3 pieces, forming 12 evenly sized sticks.

In a bowl, combine milk and eggs and whisk until light and fluffy.

Dip each stick in bowl until it has absorbed the mixture.

In a nonstick sauté pan, melt the butter until it bubbles, and gently sauté until golden brown.

Plate the French toast sticks and spread the Nutella® evenly on each stick.

Using a piping bag fitted with a star tip, pipe whipped cream on the French toast in a decorative way.

Pour the warm strawberry and blackberry sauces into small dipping bowls. Top each French toast stick with slices of banana and lightly dust with powdered sugar.
