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LARISSA TABORYSKI

BANANA STUFFED FRENCH TOAST

Ingredients:

- 1 - loaf unsliced challah bread or white sandwich loaf
- 2 - cups whole milk
- 6 - large eggs
- ¼ - teaspoon vanilla extract
- 1 - cup thinly sliced almonds, toasted
- 2 - large ripe bananas, peeled and cut into ½" thick rounds
- 2 - tablespoons unsalted butter
- 2 - tablespoons brown sugar

French Toast breakfast casseroles are delicious, easy to make and best of all it's a great way to discreetly use up berries, apples or bananas. Since the bread has to absorb the liquid before baking you can even make the casserole the day before and just pop in the oven the next morning.

Preparation:

Preheat the oven Convection + Steam Mode - 350 degrees.

Lightly grease a large baking dish, that will fit in your steam oven.

Melt the butter and sugar in a medium sized skillet over moderate heat, when the sugar has melted stir in the bananas and cook gently until the bananas have softened slightly.

Shave the crust from the bread without taking too much of the bread away and cut into 1" thick slices. Lay ½ of the bread slices into the baking dish, cutting the slices to fit snugly.

Spread the cooked bananas over the bread and top with the rest of the bread slices.

Whisk the milk, eggs and vanilla extract in a large measuring jug and pour over the bread pushing

CONVECTION STEAM CASSEROLES



the bread down so that it is submerged.

Top with the sliced almonds and let stand for 40 minutes to an hour or overnight before baking.

Bake uncovered for 35 to 40 minutes until the top is lightly browned.

Serves 6 - 8

WRITE YOUR NOTES: