

Baked Caramel-Banana French Toast

Vegetarian

ADY IN SERVIN

calories ô 587 kcal

MORNING MEAL

BRUNCH

8

BREAKFAST

Ingredients

2 medium bananas ripe sliced
1 cup brown sugar dark packed
2 tablespoons rum dark
8 large eggs
2 cups half and half
0.3 teaspoon salt
8 tablespoons butter unsalted (1 stick)

1 tablespoon vanilla extract

305 min.

Ш	20 oz torn into white	
Equipment		
	bowl	
	frying pan	
	oven	
	knife	
	whisk	
	baking pan	
	aluminum foil	
Diı	rections	
	Melt butter in a large skillet over medium-low heat.	
	Add brown sugar and rum, if desired; stir until smooth.	
	Remove from heat and stir in bananas.	
	Scatter half of bread in a 9-by-13-inch baking dish. Spoon caramel-banana mixture evenly over bread. Top with remaining bread. In a large bowl, whisk eggs until blended.	
	Whisk in half and half, vanilla and salt.	
	Pour over bread mixture, pressing down on bread to make sure it's all coated. Cover with foil and refrigerate at least 4hours or overnight.	
	Preheat oven to 350F.	
	Let baking dish stand at room temperature while the oven preheats.	
	Remove foil and bake until puffed and golden and a thin knife inserted in center comes out clean, about 40minutes.	
	Let cool for 5minutes before serving.	
Nutrition Facts		
	PROTEIN 10.59% FAT 39.91% CARBS 49.5%	
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Properties

Glycemic Index:18.07, Glycemic Load:28.12, Inflammation Score:-6, Nutrition Score:16.585652061131%

Flavonoids

Catechin: 1.8mg, Catechin: 1.8mg, Catechin: 1.8mg, Catechin: 1.8mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 586.59kcal (29.33%), Fat: 25.71g (39.55%), Saturated Fat: 13.62g (85.15%), Carbohydrates: 71.75g (23.92%), Net Carbohydrates: 69.35g (25.22%), Sugar: 36.96g (41.06%), Cholesterol: 237.27mg (79.09%), Sodium: 528.36mg (22.97%), Alcohol: 1.81g (100%), Alcohol %: 0.89% (100%), Protein: 15.35g (30.7%), Selenium: 34.49µg (49.28%), Vitamin B2: 0.54mg (32%), Folate: 110.58µg (27.64%), Vitamin B1: 0.41mg (27.18%), Calcium: 270.16mg (27.02%), Manganese: 0.54mg (26.83%), Phosphorus: 247.76mg (24.78%), Iron: 3.57mg (19.81%), Vitamin B3: 3.72mg (18.58%), Vitamin A: 853.62IU (17.07%), Vitamin B6: 0.3mg (15.04%), Vitamin B5: 1.47mg (14.72%), Potassium: 379.82mg (10.85%), Magnesium: 42.1mg (10.53%), Zinc: 1.57mg (10.49%), Vitamin B12: 0.58µg (9.73%), Fiber: 2.4g (9.59%), Copper: 0.17mg (8.48%), Vitamin D: 1.21µg (8.07%), Vitamin E: 1.19mg (7.91%), Vitamin C: 3.11mg (3.77%), Vitamin K: 2.21µg (2.1%)