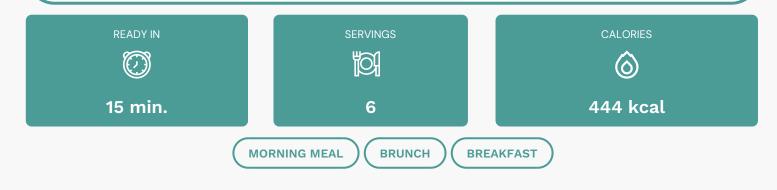


## **Ham and Cheese French Toast**



## Ingredients

I cup milk
2 teaspoons vanilla
4 eggs
6 slices bread french ()
2 tablespoons dijon mustard
6 oz finely-chopped ham cooked thinly sliced (from deli)
6 oz mild cheddar cheese shredded
2 tablespoons butter
1 serving powdered sugar

	0.3 cup frangelico	
Equipment		
	frying pan	
	whisk	
Diı	rections	
	In shallow dish, stir milk, Bisquick mix, vanilla and eggs with fork or whisk until blended. In each slice of bread, cut 3-inch pocket through top crust.	
	Spread about 1 teaspoon mustard in each pocket.	
	Place 1 oz ham and 1/4 cup cheese in each pocket.	
	Heat griddle or skillet over medium heat (350°F); melt butter on griddle. Dip bread in egg mixture, coating both sides.	
	Place bread on hot griddle; cook about 5 minutes, turning once, until golden brown.	
	Cut French toast in half diagonally; sprinkle with powdered sugar.	
Nutrition Facts		
	PROTEIN 21.94% FAT 43.69% CARBS 34.37%	
Proportios		

## **Properties**

Glycemic Index:29.58, Glycemic Load:26.53, Inflammation Score:-6, Nutrition Score:18.789565402529%

## Nutrients (% of daily need)

Calories: 443.96kcal (22.2%), Fat: 21.37g (32.87%), Saturated Fat: 8.73g (54.57%), Carbohydrates: 37.82g (12.61%), Net Carbohydrates: 36.2g (13.16%), Sugar: 6.66g (7.4%), Cholesterol: 163.04mg (54.35%), Sodium: 1054.38mg (45.84%), Alcohol: 0.46g (100%), Alcohol %: 0.29% (100%), Protein: 24.14g (48.29%), Selenium: 43.43µg (62.04%), Vitamin B1: 0.66mg (43.83%), Vitamin B2: 0.66mg (38.97%), Phosphorus: 385.53mg (38.55%), Calcium: 306.57mg (30.66%), Folate: 99.71µg (24.93%), Vitamin B3: 4.21mg (21.03%), Vitamin B12: 1.19µg (19.76%), Zinc: 2.92mg (19.45%), Manganese: 0.39mg (19.27%), Iron: 3.38mg (18.8%), Vitamin A: 678.82IU (13.58%), Vitamin B5: 1.2mg (11.99%), Vitamin B6: 0.24mg (11.98%), Magnesium: 45.19mg (11.3%), Potassium: 289.31mg (8.27%), Copper: 0.17mg (8.26%), Vitamin C: 6.63mg (8.04%), Vitamin D: 1.2µg (8.03%), Fiber: 1.62g (6.49%), Vitamin E: 0.84mg (5.58%), Vitamin K: 1.41µg (1.35%)