

# **Spicy Spiked Banana French Toast**

**Gluten Free** 







MORNING MEAL

BRUNCH

**BREAKFAST** 

## **Ingredients**

| U.5 cup butter                    |
|-----------------------------------|
| 0.5 cup t brown sugar dark packed |
| 0.3 teaspoon pepper red crushed   |
| 2 tablespoons rum dark            |
| 4 slices banana                   |
|                                   |

2 egg yolk

3 eggs whole

0.5 cup milk

|                 | 0.3 cup whipping cream   |  |
|-----------------|--|--|
|                 | 1 teaspoon vanilla   |  |
|                 | 3 tablespoons butter unsalted  |  |
|                 | 6 slices bacon   |  |
| Equipment       |  |  |
|                 | bowl   |  |
|                 | frying pan   |  |
|                 | whisk  |  |
| Directions      |  |  |
|                 | In 10-inch skillet with lid, melt 1/2 cup butter over medium heat.   |  |
|                 | Add brown sugar and pepper flakes; beat with whisk until brown sugar melts into butter.  |  |
|                 | Remove skillet from heat. Beat in rum with whisk until smooth. Cover; set aside.   |  |
|                 | In large bowl, beat whole eggs and egg yolks with whisk until blended.   |  |
|                 | Add milk, cream and vanilla; beat with whisk until blended.  |  |
|                 | In another 10-inch or a 12-inch skillet, melt 1 tablespoon of the unsalted butter over medium heat. Working in batches, dip bread slices into egg mixture, turning to coat; place in skillet. Cook about 3 minutes on each side or until golden brown. ( |  |
|                 | Add additional butter if needed for each batch).   |  |
|                 | While French Toast is cooking, add sliced bananas to brown sugar-rum mixture. Cook over medium-low heat about 2 minutes, tossing gently, until bananas are softened.   |  |
|                 | Transfer French Toast to individual plates. Top with Banana-Rum Sauce.   |  |
| Nutrition Facts |  |  |
|                 | PROTEIN <b>7.4%</b> FAT <b>75.14%</b> CARBS <b>17.46%</b>  |  |
|                 |  |  |
| Properties      |  |  |

Glycemic Index:39.44, Glycemic Load:2.32, Inflammation Score:-7, Nutrition Score:12.30782580894%

## **Flavonoids**

Catechin: 0.98mg, Catechin: 0.98mg, Catechin: 0.98mg, Catechin: 0.98mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 788.26kcal (39.41%), Fat: 64.9g (99.85%), Saturated Fat: 33.06g (206.63%), Carbohydrates: 33.94g (11.31%), Net Carbohydrates: 33.48g (12.17%), Sugar: 30.86g (34.29%), Cholesterol: 359.65mg (119.88%), Sodium: 617.95mg (26.87%), Alcohol: 2.85g (100%), Alcohol %: 1.55% (100%), Protein: 14.38g (28.76%), Selenium: 27.95µg (39.94%), Vitamin A: 1614.82IU (32.3%), Phosphorus: 232.32mg (23.23%), Vitamin B2: 0.34mg (19.97%), Vitamin B12: 0.99µg (16.56%), Vitamin B6: 0.33mg (16.46%), Vitamin D: 2.09µg (13.95%), Vitamin B1: 0.21mg (13.73%), Vitamin B5: 1.36mg (13.6%), Vitamin E: 1.93mg (12.86%), Vitamin B3: 2.41mg (12.07%), Calcium: 113.6mg (11.36%), Zinc: 1.51mg (10.05%), Potassium: 329.4mg (9.41%), Folate: 33.92µg (8.48%), Iron: 1.33mg (7.39%), Magnesium: 23.47mg (5.87%), Manganese: 0.09mg (4.42%), Copper: 0.09mg (4.3%), Vitamin K: 3.66µg (3.49%), Fiber: 0.46g (1.84%), Vitamin C: 1.48mg (1.8%)