



FINCH + FENNEL

Peanut Butter French Toast Sandwiches with Amaretto Peachy Pecan Maple Syrup

YEILDS: 2 French Toast Sandwiches

SYRUP INGREDIENTS:

½ cup F+F Vermont Maple Syrup

½ cup F+F Amaretto Peach + Pecan Preserves

FRENCH TOAST INGREDIENTS:

4 Eggs

2 oz Heavy Cream

Ground Nutmeg, to taste

4 Slices Italian Bread

Peanut Butter, to taste

Butter, for cooking



DIRECTIONS:

1. Place F+F Vermont Maple Syrup in a small saucepan & bring to a rolling boil. Let boil for 5 minutes.
2. Lower heat & add F+F Amaretto Peach + Pecan Preserves. Stir until blended & simmer until mixture thickens.
3. Remove from heat & let cool.
4. Spread peanut butter on two slices of Italian bread. Place other two slices on top to create sandwich.
5. Beat eggs, heavy cream & nutmeg together.
6. Heat butter in large nonstick skillet over medium heat until foaming subsides.
7. Dip sandwich in egg mixture & let it soak into the bread.
8. Place dipped sandwiches on heated skillet & cook until browned on the bottom. Flip & brown on the other side.
9. Transfer sandwiches to serving plates & top with blended Amaretto Peach + Pecan Maple Syrup.

Enjoy!

