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| Pineapple Cream French Toast |
| This is fantastic!  C:\Users\Owner\Pictures\Food\IMG_0187.JPG |
| |  |  |  | | --- | --- | --- | | 6 |  | thick slices French bread | | 3 |  | eggs | | 3/4 | cup | half and half cream | | 8 oz | can | crushed pineapple, including juice | | 1/2 | cup | brown sugar | | 1/2 | cup | melted butter | |  |  | powdered sugar for garnish | |
| In a small bowl, whisk eggs, half and half, crushed pineapple with juice and brown sugar.  Description: C:\Users\Owner\Pictures\Food\IMG_0088.JPG Description: C:\Users\Owner\Pictures\Food\IMG_0090.JPG  Slice bread with a serrated knife and place bread slices in a single layer in an oblong baking dish.  Description: C:\Users\Owner\Pictures\Food\IMG_0071.JPG Description: C:\Users\Owner\Pictures\Food\IMG_0075.JPG  Pour egg mixture over bread. Cover and refrigerate overnight.  Description: C:\Users\Owner\Pictures\Food\IMG_0093.JPG Description: C:\Users\Owner\Pictures\Food\IMG_0096.JPG  At serving time, melt 2 T of butter on griddle. Add bread slices and cook over medium heat until golden brown on each side.  You may need to add more butter as the French toast cooks.  C:\Users\Owner\Pictures\Food\IMG_0170.JPG C:\Users\Owner\Pictures\Food\IMG_0174.JPG  Sprinkle with powdered sugar. Serve with butter and syrup.  C:\Users\Owner\Pictures\Food\IMG_0184.JPG C:\Users\Owner\Pictures\Food\IMG_0186.JPG  Servings: 6  **Let’s make life special by sharing great food with our family and friends! Enjoy!** |