



BLACKSTONE
COUNTRY CLUB

Peanut Butter Crunch French Toast By Chef Steven Duarte

Peanut Butter Crunch French Toast:

½ Cup	Peanut Butter
16 Each	Brioche Bread, 1/2" Thick Cut
4 Each	Eggs, beaten
¼ Cup	Heavy Cream
2 Tsp	Vanilla Pure Extract
4 Cups	Cornflakes, Finely Crushed
4 Tbls	Butter
	Powder Sugar for Garnish
	Fresh Seasonal Berries for Topping
	Pure Maple Syrup

Directions:

Pre heat oven to 350 degrees, make 8 peanut butter sandwiches using the brioche bread. In a mixing bowl combine together the eggs, cream and vanilla, whisk well to combine. In another mixing bowl place crushed cornflakes. Lightly soak the sandwiches in the egg mixture and then place into the cornflakes, pressing to help them adhere.

Melt 1 tablespoon of butter in a skillet and add sandwich, cook over medium heat and until golden about 3 minutes. Remove French toast from pan and add more butter. Continue cooking French toast on other side until golden. Repeat until all the French toast has been cooked on both sides. Place toast on a baking sheet and place in oven for 5 to 8 minutes to warm center. Remove toast from oven and serve immediately garnished with powder sugar, berries and syrup.

For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.