

# Banana Cheese French Toast Recipe

Imagine sweet banana and melted mozzarella, wrapped in soft bread, dipped in a sweet egg custard, and pan-fried to golden perfection. This Banana Cheese French Toast is a deliciously unexpected twist on a breakfast classic—creamy, gooey, and perfect when drizzled with maple syrup.



Sample Recipe

	Recipe serves	Prepared for
	2	2
Ingredient	Amount	Scaled amount
Bread (slices)	4	4
Egg	1	1
Milk (tsp)	1	1
Salt (a pinch)	1	1
Banana (pc)	1	1
Cheese	50	50
Butter (for pan frying)	25	25
Maple Syrup (As desired)		

Shopping List

Ingredients	Have it	Quantity
Bread (slices)	<input type="checkbox"/>	
Egg	<input type="checkbox"/>	
Milk (tsp)	<input type="checkbox"/>	
Salt (a pinch)	<input type="checkbox"/>	
Banana (pc)	<input type="checkbox"/>	
Mozzarella Cheese	<input type="checkbox"/>	
Butter (for pan frying)	<input type="checkbox"/>	
Maple Syrup (As desired)	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

## Sample Instructions

- Prepare the bread:** Carefully slice the crusts off the bread slices. Using a rolling pin, flatten each slice slightly.
- Make the egg mixture:** In a shallow bowl, whisk the egg with milk (if using), salt, and sugar until well combined.
- Assemble the rolls:** Brush one side of each bread slice with a little of the egg mixture. Place cheese and banana slices along one edge of the bread (on the egg-brushed side). Roll the bread tightly around the filling. Gently press the seam to seal.
- Coat the rolls:** Dip each rolled bread into the egg mixture, coating it evenly on all sides.
- Cook:** Heat a non-stick pan over low heat. Add butter. Once melted, place the rolls seam-side down in the pan. Pan-fry, turning occasionally, until all sides are golden brown and the cheese is melted.
- Serve:** Enjoy warm with maple syrup, honey, powdered sugar, or your favourite topping.