

# Tonga Toast

Disney's Polynesian Village Resort  
Kona Cafe



## Sugar – Cinnamon Ingredients

- ¾ Cup of Granulated Sugar
- 2 tsp Cinnamon

## Batter Ingredients

- 4 large eggs
- 1 1/3 cup of Whole Milk
- ¼ tsp Cinnamon
- 1 tbs Granulated Sugar

## Tonga Toast Ingredients

- 1 quart canola oil, for frying
- 1 loaf sourdough bread (uncut, 12 inches long)
- 2 large bananas, peeled

## Cinnamon – Sugar Preparation Directions

1. Mix sugar and cinnamon in medium bowl, thoroughly.
2. Bowl should be large enough to roll the toast with a fork.
3. Set Aside

## Batter Preparation Directions

1. Whip Eggs in a medium bowl (large enough to dip toast in).
2. Add milk, cinnamon and sugar.
3. Mix well and set aside.

## Tonga Toast Preparation Directions

1. Preheat oil to 350 degrees F in a large pot or a deep fryer. (If using a large pot, use a candy thermometer to make certain the oil does not get any hotter or it will burn.)
2. Slice the bread into four three-inch-thick slices.
3. Cut each banana in half crosswise, then each piece lengthwise.
4. Place a bread slice flat on the counter and tear out just enough from the middle (do not tear all the way through) to stuff half a banana into; repeat with each bread slice.
5. Dip stuffed bread into batter, covering both sides, allowing excess batter to drip off bread and place carefully into hot oil.
6. Cook 4-5 minutes until golden brown. If needed, turn toast over after 2 minutes and cook for another 2 minutes on other side. Remove and drain excess oil.
7. Roll toast in cinnamon-sugar. Repeat for each piece of toast.

Recipe Courtesy of Taste Disney – Walt Disney Company.

