

Banana Bread French Toast with Bananas Foster Sauce

Disney's Wilderness Lodge
Whispering Canyon



Ingredients for Banana Bread

- 🍷 1/4 Lb Sugar
- 🍷 1/4 Oz Baking Powder
- 🍷 1 Oz Shortening
- 🍷 1/16 Oz Salt
- 🍷 1/2 Lb All-purpose Flour
- 🍷 3/8 Cup Buttermilk
- 🍷 1/8 Cup Liquid Eggs Substitute
- 🍷 1/2 Lb Bananas
- 🍷 1/8 Oz Vanilla Extract

Directions

1. Preheat oven to 350°F.
2. Cream together sugar, baking powder, shortening, and salt, for 5 minutes. Scrape bowl well.
3. Add flour, buttermilk, and eggs and mix until incorporated, about 1 minute.
4. Add bananas and mix until blended.
5. Pour into baking pan sprayed with cooking spray.
6. Bake at 350°F about 40 minutes, until a toothpick comes out clean.
7. Cool slightly in the pan, then turn out onto a rack to cool further, and set aside.

Ingredients for Bananas Foster Sauce

- 🍷 1 1/4 Lbs Bananas, sliced
- 🍷 1 1/4 Lbs Unsalted Butter, softened
- 🍷 1 3/4 Lbs Brown Sugar
- 🍷 1/4 Tbsp Buttered Rum extract
- 🍷 4 Oz Water
- 🍷 1/2 Tbsp Kosher Salt

Directions

1. Put sugar in a pan over medium heat and bring to a soft ball stage. Reduce heat and whisk in the softened butter.
2. Add bananas and bring to a simmer.
3. Remove the mixture to a blender or food processor and purée. Add Buttered Rum extract.
4. Set aside.
5. Save any unused sauce in an airtight container in the refrigerator.

Ingredients for French Toast Batter

- 🍷 6 Each Eggs, Large
- 🍷 1 1/2 Cups Milk
- 🍷 1/2 Cup Sugar
- 🍷 1/4 tsp Cinnamon Powder
- 🍷 1 Tsp Vanilla Extract

Directions

1. Combine all ingredients in a bowl. Whisk until sugar is dissolved.
2. Store any unused batter in an airtight container in the refrigerator.
3. Add flour, buttermilk, and eggs and mix until incorporated, about 1 minute.



Ingredients for Banana Bread French Toast with Bananas Foster Sauce

- 🇺🇸 Banana Bread, room temperature
- 🇺🇸 Bananas Foster Sauce, warmed
- 🇺🇸 French Toast Batter
- 🇺🇸 Butter for griddle
- 🇺🇸 Powdered Confectioner's Sugar for garnish

Directions

1. Prepare the Banana Bread, Bananas Foster Sauce, and French Toast Batter as indicated in the sub-recipes.
2. Slice the Banana Bread into thick slices, about 10 slices per loaf typically.
3. Preheat a griddle, and butter the griddle.
4. Dip the Banana Bread slices into the Pancake Batter. Drain excess of the slices.
5. Place the slices onto the buttered griddle and cook until done and a nice golden brown.

Serve:

1. On each plate, place two to three slices of Banana Bread French Toast.
2. Sprinkle with Powdered Confectioner's Sugar.
3. Serve with warm Bananas Foster Sauce.

