

Hong Kong Style French Toast

Ingredients

- 4 slices of bread
- peanut butter
- 1 egg
- 1/2 tsp vanilla extract
- oil for frying
- 2 small pats of butter
- maple syrup, condensed milk or honey

Directions

Generously spread peanut butter on one side of two bread slices, cover with the remaining slices. Cut off the crust.

Whisk together the egg with the vanilla extract.

Heat oil on a frying pan over medium-high heat.

Dip the peanut butter sandwiches in the egg, making sure all sides are covered. Then transfer to the frying pan and deep or fry until all six sides are golden brown.

Transfer to a plate, place pat of butter in the middle and cover with maple syrup, condensed milk or honey.

<http://www.marga.org/food/int/hongkong/toast.html>