

## **Chef Bruce on Fox40 / Video / Recipe Download**

### The Arnold Black Bear Inn Nut-crusted French Toast

Serves 6

#### **Ingredients**

1 large loaf French bread (enough for 12 1-inch slices) 1/2 cup bread crumbs  
1/2 cup brown sugar  
1/2 cup almonds  
1 tablespoon cinnamon  
9 large eggs  
1 cup half and half  
1/3 cup French vanilla creamer 1 teaspoon vanilla extract

#### **Topping**

- blend all dry ingredients in a food processor until fine Batter
- whisk eggs until smooth
- add half and half, vanilla creamer, and vanilla extract; whisk together until combined
- slice French bread, approximately 1 inch thick
- dip in batter until bread is fully saturated
- dip in topping until coated on both sides
- cook on a generously buttered griddle (or fry pan) at a low-medium heat until
- golden brown on both sides, approximately 10-15 minutes (NOTE: make sure the temperature is not too high, otherwise the brown sugar will burn)
- top with sliced bananas and sprinkle with powdered sugar