French Toast with Sliced Banana & Butter Lemon Caramel Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Instructions

French toast is so easy. Just whisk a 6 eggs in a bowl with a splash of cream, then dunk the thick slices of sour dough in the mixture. Fry in a fry pan that has a little butter on a medium heat until golden on each side. Place all your french toast onto a baking tray and put in a very low oven to keep warm. To make your sauce is easy. Stick two big tablespoons of butter into a saucepan and allow to melt. Then add two generous tablespoons of brown sugar and simmer lightly until the sugar has dissolved. Throw in a half a teaspoon of ground cinnamon and the juice of half a lemon. Allow to simmer for a minute or so. Then take the saucepan off the heat. Place two pieces of the french toast on a plate and then top with sliced banana. Drizzle as much or as little of the sauce as you would like, and a dollop of creme freche or marscapone. For an adult touch add a little Cointreau to the sauce and sprinkle some toasted flaked almonds on top for crunch. Enjoy. So Easy and so delicious.