

## **Banana Chocolate Fab French Toast**

*From Time for Kids: Kids in the Kitchen Cookbook*

### **Ingredients:**

1 cup thinly sliced banana (about 8 ounces)  
2 teaspoons canola oil  
2 large eggs, lightly beaten  
1/4 cup 1% low-fat milk  
3/4 teaspoon vanilla extract  
1/2 teaspoon sugar  
1/8 teaspoon salt  
6 (1 1/2-ounce) slices whole-grain bread  
4 1/2 tablespoons hazelnut-chocolate spread (such as Nutella)  
1 1/2 teaspoons powdered sugar

### **Directions:**

Heat oil in a large nonstick skillet over medium-high heat.

Mix eggs, milk, vanilla, sugar and salt in a shallow bowl.

Spread each of 3 bread slices with 1-1/2 tablespoons hazelnut-chocolate spread. Arrange 1/3 cup banana slices over each bread slice. Top sandwiches with remaining 3 bread slices.

Working with 1 sandwich at a time, place into milk mixture, turning gently to coat both sides. Carefully place coated sandwiches into pan. Cook 2 minutes on each side or until lightly browned. Cut each sandwich into 4 triangles. Sprinkle evenly with powdered sugar.

*Printed from FamilyCorner.com Magazine [www.familycorner.com](http://www.familycorner.com)*