

# Wonder<sup>®</sup>

## Peanut Butter Stuffed French Toast

Serves 2 / 20 mins

### Ingredients

- 4 slices Wonder® White Bread
- ½ cup of whole milk
- 3 eggs
- 1 tsp. of vanilla extract
- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 4 tbsp. of creamy peanut butter
- Powdered sugar (optional)



### Directions

 Prep Time: **10 minutes** | Cook Time: **10 minutes** | Total Time: **20 minutes**

1. Heat a frying pan over medium heat.
2. Whisk milk, eggs, vanilla, cinnamon, nutmeg and salt together into a shallow bowl that is wide enough for your bread.
3. Lightly butter the hot frying pan.
4. Dip bread slices in egg mixture letting it sit for 15-30 seconds until mixture is absorbed.
5. Carefully transfer into the frying pan, letting egg mix drip off.
6. Cook bread on each side until golden brown.
7. Spread a tbsp. of peanut butter on each slice of bread. Serve as single slices or as a sandwich.
8. Dust with powdered sugar if desired.