



Caramelized Banana and Ricotta-Stuffed French Toast

Recipe adapted from Sarah of Droolworthy. To view her blog, visit droolworthydaily.com.

Ingredients

2 thick (1-1/2 inch) slices Italian bread
1 tablespoon butter
3 eggs
1/4 cup half and half
1/2 teaspoon cinnamon
1 teaspoon vanilla extract
Powdered sugar (for serving)
Maple syrup (for serving)

For the caramelized bananas

1 banana, sliced
1 tablespoon butter
1 tablespoon brown sugar
1/4 teaspoon cinnamon

For the filling

1/2 cup ricotta cheese
1/4 cup half and half
2 tablespoons powdered sugar

Instructions

In a medium bowl, whisk together ricotta, half and half and powdered sugar until creamy.

In a separate bowl, whisk together eggs, half and half, cinnamon and vanilla extract.

Make a slit halfway through each bread slice with a knife - this will be the "pocket" for the filling. Soak bread in the egg mixture for 5-7 minutes or until soggy, flipping half way through.

Set EGG for indirect cooking (with convEGGtor) at 350°F/177°C.

Melt 1 tablespoon butter in a Half Moon Cast Iron Griddle. Toast bread in the skillet for 7 minutes, flipping occasionally, until each side is lightly browned. Remove from heat and set aside.

Melt 1 tablespoon butter in a Stir Fry and Paella Pan. Add bananas. Sprinkle bananas with brown sugar and cinnamon. Cook, flipping occasionally, for 4 minutes or until bananas are slightly browned.

Fold bananas into the ricotta mixture. Spoon the mixture into the slit in each piece of bread. Drizzle with maple syrup and a dash of powdered sugar. Enjoy!