

Brown Butter Banana Bread French Toast with Vanilla-Infused Maple Syrup and Creme Fraîche

Ingredients

4 thick slices banana bread (about $\frac{3}{4}$ -inch thick) (use your favorite recipe - Mine is [here](#))

2 large eggs

1/2 cup whole milk

1/4 cup heavy cream

1 teaspoon vanilla extract

2 tablespoons unsalted butter

Vanilla-infused maple syrup, warmed

Crème fraîche or softly whipped cream

Instructions

Whisk together the eggs, milk, heavy cream, vanilla, and salt in a shallow baking dish.

Heat a large heavy skillet or griddle over medium heat.

Working one or two slices at a time, dip each slice of banana bread into the custard for about 10 to 15 seconds per side. Because banana bread is more delicate than regular bread, you want it coated – not soaked.

Melt the butter in the skillet and let it start to brown. Add the banana bread and cook for 2 to 3 minutes per side, until golden brown and warmed through. Transfer to serving plates and drizzle generously with warm vanilla-infused maple syrup.

Top with dollop of crème fraîche if desired.

Serve immediately.