

# Croissant French Toast with Strawberries & Bananas

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## Ingredients

### Batter:

4 Large Eggs  
2/3 Cup Milk, 2% or Whole  
1 Teaspoon Ground Cinnamon  
3 Teaspoons Vanilla Extract  
4 Large Croissants, Sliced in half  
Butter

### Strawberry & Banana Topping:

¾ Cup Strawberry Jam or Preserves  
2 Tablespoons Water  
3 Cups Fresh Strawberries, cut into ¾ inch pieces  
1½ Teaspoons Vanilla Extract  
2 Bananas, sliced into ½ inch slices  
¼ Cup Pecans, chopped

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## Directions

Preheat oven to 180 degrees

In a large mixing bowl, whisk the eggs, milk, cinnamon, and vanilla together. Slice the croissants in half.

Preheat a large nonstick pan over medium heat. Melt 2 tablespoons of butter in the pan and spread it around to coat the bottom of the pan. Quickly dip 4 halves of the croissants, one at a time, into the batter and cook on each side for 3 to 4 minutes or until golden brown. (Note: Do not let the croissants hang out in the batter or they will be super soggy.) Repeat these steps for the other 4 halves. Once done loosely wrap the croissants in aluminum foil and place into the oven to keep warm until the fruit and syrup is done.

In a large skillet over medium-low to medium heat, stir the jam and water together for about 3 to 5 minutes. (Note: gently simmering the jam will allow it to become syrup.) Next, add the strawberries and stir to coat, about 3 to 4 minutes. (Taste the strawberries and syrup to see how sweet it is. If the strawberries are not sweet enough with the syrup then you may add agave nectar, honey, sugar, or your choice of sweetener to taste. Add 1 teaspoon at a time of a sweetener until the desired sweetness is reached, tart strawberries need a little help sometimes.)

Turn off the heat and toss in the sliced bananas and stir to coat.

Place the warm croissants on plates, as if you were making sandwiches, and top the bottom halves with the fruit topping. Sprinkle with chopped pecans and then place the top halves of the croissant on top.

## Tags

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