



## Peanut Butter Cup French Toast



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## Introduction

Peanut Butter Cup French Toast is a delicious and indulgent breakfast treat that combines the flavors of creamy peanut butter, rich chocolate, and fluffy French toast. This recipe is perfect for those mornings when you want to treat yourself to something sweet and satisfying. With its delightful combination of textures and flavors, this dish is sure to become a favorite in your breakfast rotation.

## Detailed Ingredients with measures

- 4 slices of thick bread
- 2 large eggs
- 1/4 cup milk
- 1 tablespoon vanilla extract
- 1/4 cup peanut butter
- 1/4 cup chocolate chips
- 1 tablespoon butter for cooking

## Prep Time

Prep time for this recipe is approximately 10 minutes. This includes gathering all your ingredients and preparing your French toast mixture.

## Cook Time, Total Time, Yield

Cook time is about 10 minutes, giving a total time of 20 minutes from start to finish. This recipe yields 2 servings, making it perfect for a cozy

breakfast for two or a fun brunch with friends.



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# Detailed Directions and Instructions

## Step 1: Prepare the Bread

Start by taking slices of bread and cut each slice in half diagonally. This will help them fit better in the skillet.

## Step 2: Make the Egg Mixture

In a mixing bowl, combine eggs, milk, vanilla extract, and cinnamon. Whisk the ingredients together until they are well blended.

## Step 3: Dip the Bread

Take each piece of bread and dip it in the egg mixture, making sure to coat both sides evenly. Allow the excess mixture to drip off.

## Step 4: Heat the Skillet

Place a skillet or frying pan on medium heat and add a bit of butter to melt. Ensure the butter covers the bottom of the skillet for an even cook.

See also Earl Grey Lemon Coconut Cake

## Step 5: Cook the Bread

Place the dipped bread pieces in the skillet, ensuring they do not overlap. Cook for about 3-4 minutes until golden brown, then flip and cook the other side.

## Step 6: Prepare the Peanut Butter Mixture

In a small bowl, mix peanut butter and powdered sugar together until

smooth. This mixture will be used as a spread between the layers.

### **Step 7: Assemble the French Toast**

Once the toast is cooked, spread the peanut butter mixture on one piece of toast and top it with another piece to create a sandwich. Repeat this for all the toasted bread.

### **Step 8: Serve**

Serve the assembled peanut butter cup French toast warm. You can drizzle it with chocolate syrup and sprinkle some crushed peanuts on top for added flavor.

## **Notes**

### **Note 1: Bread Choice**

Use thick-cut bread for a denser texture and to hold up well during cooking.

### **Note 2: Sweetness Adjustment**

Adjust the amount of powdered sugar in the peanut butter mixture according to your taste preference.

### **Note 3: Cooking Heat**

Monitor the heat while cooking to prevent the bread from burning; adjust as necessary.

### **Note 4: Toppings**

Feel free to add toppings like whipped cream, banana slices, or even ice

cream for a decadent dessert variation.



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# Cook techniques

## French Toast Preparation

French toast involves soaking bread in a mixture of eggs and milk, then cooking it on a skillet until golden brown. Use day-old bread for the best texture.

## Peanut Butter Layering

Spread peanut butter evenly between the slices of bread before soaking in the egg mixture. This creates a rich, flavorful core for your French toast.

See also [Swiss Chicken Casserole](#)

## Using Toppings

Top the finished French toast with chocolate sauce, whipped cream, or additional peanut butter to enhance the flavor and presentation.

## Cooking Temperature

Cook the French toast over medium heat to ensure even browning without burning the bread. Adjust the heat as needed during cooking.

## Serving Suggestions

Serve the peanut butter cup French toast warm, garnished with sliced bananas or strawberries for a fresh contrast.

## FAQ

**Can I use any type of bread for French toast?**

Yes, while thicker, denser bread like brioche or challah is ideal for French toast, you can use any bread you have on hand.

**How can I store leftover French toast?**

Leftover French toast can be stored in an airtight container in the refrigerator for up to 3 days. Reheat before serving.

**Can I make this recipe dairy-free?**

Yes, you can substitute milk with a non-dairy alternative like almond milk or oat milk and use a dairy-free peanut butter.

**What can I substitute for peanut butter?**

Almond butter or sunflower seed butter can be used as alternatives if you want to change the flavor or have a nut allergy.

**How can I make this French toast gluten-free?**

You can use gluten-free bread to make this French toast gluten-free, and ensure that your peanut butter and toppings are also gluten-free.



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## Conclusion

Peanut Butter Cup French Toast is a delightful brunch dish that combines rich flavors and textures. With its creamy peanut butter and chocolate toppings, it transforms a classic breakfast into a dessert-like experience. This recipe is perfect for satisfying sweet cravings while providing a deliciously indulgent start to your day. Whether for weekends or special occasions, this French toast will impress anyone at the table.

See also [Homemade Bourbon Biscuit](#)

## More recipes suggestions and combination

### **Stuffed French Toast**

Try a stuffed French toast with cream cheese and fruit preserves for a fruity twist.

### **Chocolate Hazelnut French Toast**

Use chocolate hazelnut spread instead of peanut butter for a nutty and chocolatey alternative.

### **Banana Bread French Toast**

Incorporate ripe bananas into your batter or use banana bread to amplify the flavor profile.

### **Cinnamon Roll French Toast**

Transform your cinnamon rolls into a decadent French toast casserole for a comforting treat.

### **Blueberry Lemon French Toast**

Add fresh blueberries and a hint of lemon zest for a refreshing and zesty breakfast option.



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