

PB&J Raisin Bread French Toast



- 4 slices raisin bread
- 2 eggs
- 1/4 cup milk
- 1/2 teaspoon Food Club vanilla
- 1/4 teaspoon Food Club cinnamon
- 2 tablespoon Food Club butter
- 1/3 cup Food Club peanut butter
- 1/4 cup Food Club grape jelly

Preheat oven to 325°F. Place bread on a baking sheet and place in oven for 4 minutes to dry out slightly. Beat eggs, milk, vanilla, and cinnamon together in a shallow dish. Melt butter on griddle over medium-low heat. Dip bread in egg mixture, turning to coat both sides and place on hot griddle. Cook bread 3 to 4 minutes per side until golden. Place French toast on a cutting board. Spread peanut butter evenly over 2 slices of French toast. Top with equal amounts of jelly. Cover with remaining French toast slices and slice each sandwich in diagonally in half. Serve immediately.