Peanut Butter French Toast Roll Ups

Cook Time: 20 minutes

Total Time: 45 minutes

Servings: 4 (12 total roll ups)

INGREDIENTS:

For the Strawberry Banana Syrup

½ Cup Juicy Juice® 100% juice, strawberry banana flavor

½ Tablespoon cornstarch

¼ Teaspoon maple extract

Notes: if you do not have maple extract, substitute with 1 tablespoon maple syrup

For the French Toast Roll Ups

1 Cup Juicy Juice® 100% juice, strawberry banana flavor

3 eggs

½ Cup heavy cream

12 Slices brioche bread

¾ Cup peanut butter, chunky

1 Cup strawberries, fresh, sliced

1 Cup bananas, fresh, ripe, sliced

2 Tablespoons butter, unsalted

¾ Cup strawberries, fresh, diced

¾ Cup banana, fresh, ripe, diced

HERE'S WHAT TO DO

For the Strawberry Banana Syrup

1. In a small saucepan, whisk together juice and cornstarch.
2. Heat juice mixture over medium heat, stirring occasionally.
3. When juice mixture starts simmering, it will start to thicken. Once thickened, remove from heat, add maple extract, cool, then set aside.

For the French Toast Roll Ups

1. Make the French toast batter by whisking together juice, eggs, and heavy cream in a small mixing bowl. Hold refrigerated until ready to use.
2. Using a rolling pin, roll sliced brioche flat. Lay out individual slices on work area.
3. Spread 1 tablespoon of peanut butter along one edge of each slice of bread.
4. Top peanut butter with 3 slices of strawberries and 3 slices of banana per piece of bread.
5. Starting with the end of the bread topped with fruit, gently roll the bread around the banana and strawberry slices into a log shape. Secure each one with a toothpick, then dip into French toast batter.
6. Preheat griddle to medium heat and add 1 tablespoon of butter to the griddle.
7. Working in batches, remove toothpicks from roll ups and place on griddle, seam side down. Cook 5-7 minutes or until golden brown on all sides, turning as needed.
8. For each portion, serve 3 roll ups drizzled with 2 tablespoons of strawberry banana syrup, and topped with additional 2 tablespoons of diced fruit, and served immediately.

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