

Recipe :

Peanut Butter & Jam French Toast

You've had PB&J. You've had French toast. But have you ever had them together?

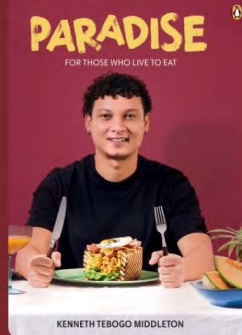
2 servings | PREP TIME: 10 minutes | COOKING TIME: 10 minutes

INGREDIENTS

- 4 slices soft white bread
- peanut butter
- any fruit jam
- 2 large eggs
- ¼ cup milk
- pinch of salt
- 1 Tbsp butter
- icing sugar and/or fresh fruit for serving (optional)

Method:

1. Make two PB&J sandwiches by spreading peanut butter on one slice of bread and jam on the other and pressing them together.
2. In a shallow bowl, whisk the eggs, milk and salt until frothy.
3. Melt the butter in a frying pan over medium heat.
4. Dip both sides of each sandwich into the egg mixture, they're well coated, then cook for 2–3 minutes per side until golden-brown.
5. Serve warm, dusted with icing sugar for extra indulgence, or with fresh fruit for a refreshing contrast.



Kenneth Tebogo Middleton is a dedicated food content creator, online community manager and former graphic designer who has gained a strong following on social-media platforms like Instagram, Facebook and TikTok. With *Paradise*, Kenneth takes classics you know and love, and elevates them to their full potential – using quality ingredients, better techniques and a deep respect for flavour. So be inspired. Be empowered. Explore the art of cooking and discover the pleasure it can bring to your life as you enter *Paradise*...