



# BANANAS FOSTER FRENCH TOAST

FEATURED ON  
KING'S HAWAIIAN  
ORIGINAL  
ROUND BREAD



Banana-nut cereal crusted King's Hawaiian French toast with sliced bananas, crushed macadamias, rum anglaise, and Foster sauce, topped with whipped cream.

**SERVING SIZE:** 1 French toast stack (3 layered pieces)  
**YIELD:** 24 servings

## INGREDIENTS

72 each	<b>King's Hawaiian Banana-Nut French Toast (subrecipe)</b>
24 each	Fresh bananas
4 ½ cups	Crushed macadamia nuts
4 ½ cups	Whipped cream
4 ½ cups	<b>Rum Anglaise (subrecipe)</b>
4 ½ cups	<b>Foster Sauce (subrecipe)</b>
4 ½ cups	Powdered sugar, in shaker

## BUILD IT!



Prepare each plate of French toast to order as follows:

- 1** Place 1 slice of King's Hawaiian Banana-Nut French Toast on a plate.
- 2** Slice 1 banana into 1/8"-thick slices on the bias. Arrange 1/3<sup>rd</sup> of the slices on top of first piece of French toast. Drizzle with 1 tablespoon Rum Anglaise, 1 tablespoon Foster Sauce, and 1 tablespoon crushed macadamia nuts.
- 3** Place second slice of French toast on top of first slice, and repeat arrangement of 1/3<sup>rd</sup> banana slices, 1 tablespoon Rum Anglaise, 1 tablespoon Foster Sauce, and 1 tablespoon crushed macadamias.
- 4** Place final slice of French toast on top of second slice and place all remaining toppings on top in same order of bananas, Rum Anglaise, Foster Sauce, and crushed macadamias.
- 5** Garnish with 3, 1-tablespoon dollops of whipped cream and as much powdered sugar as desired. Serve immediately.





# KING'S HAWAIIAN BANANA-NUT FRENCH TOAST

**SERVING SIZE:** 3 slices  
**YIELD:** 24 servings

## INGREDIENTS

48 cups	Banana-nut crunch cereal
12 cups	Eggs
8 cups	Whole milk
3 cups	AP flour
3 cups	Sugar
¼ cup	Pumpkin pie spice
¼ cup	Vanilla bean paste
1 tablespoon	Kosher salt
72 each	¾" slices of King's Hawaiian Original Round Bread

## MAKE IT!



- 1** Working in batches, process cereal in a food processor on high speed until cereal is a fine texture, but not a powder. Pour into a large mixing bowl and set aside.
- 2** In another large mixing bowl, whisk together eggs, milk, flour, sugar, pie spice, vanilla paste, and salt until well combined.
- 3** At time of service, prepare French toast as follows:  
Dip 3 slices of King's Hawaiian Original Round Bread into egg mixture until well coated, then place into cereal crumbs until well coated.

Place French toast slices onto a 350°F griddle and cook for about 5 minutes per side until golden brown and cooked through.

Remove from griddle and place on a cooling rack to plate and serve immediately.

# RUM ANGLAISE

**SERVING SIZE:** 3 tablespoons  
**YIELD:** 24 servings

## INGREDIENTS

1 ½ teaspoons	Spiced rum
3 cups	Cream
¾ teaspoon	Vanilla bean paste
⅔ cup	Egg yolks
¾ cup	Sugar

## MAKE IT!



- 1** Place rum in a small saucepan over medium heat. Bring to a boil and ignite with a lighter to burn off alcohol. Blow out flame and remove from heat.
- 2** Add cream and vanilla paste to saucepan with rum and place back on burner over low heat.
- 3** In a mixing bowl, whisk together eggs and sugar, whisking until pale in color.
- 4** Once cream is simmering, take one ladle of cream and slowly pour into egg mixture while whisking to temper eggs. Repeat one more time.
- 5** Slowly pour tempered egg mixture back into the pot with the rest of the cream while whisking. Bring to a simmer, continuing to whisk constantly.
- 6** As soon as it reaches a simmer, remove from heat and transfer into a squeeze bottle.
- 7** Hold chilled until service.



# FOSTER SAUCE

**SERVING SIZE:** 3 tablespoons  
**YIELD:** 24 servings

## INGREDIENTS

12 tablespoons	Unsalted butter
1 ½ cups	Brown sugar
¾ cup	Heavy cream
3 teaspoons	Vanilla bean paste
3 tablespoons	Rum
1 ½ teaspoons	Pumpkin pie spice

## MAKE IT!

- 1** Place a saucepan on stove and turn heat to medium. Add butter and let melt. Add brown sugar to melted butter and stir with a spatula to dissolve, about 3 minutes.
- 2** Add cream, vanilla, rum, and pumpkin pie spice. Bring to a simmer, remove from heat, and transfer to a squeeze bottle.
- 3** Store chilled until service. Sauce can be reheated for service in a microwave, on stovetop, or in a water bath.



Enjoy!

