



Sparkle Kitchen

Alabama Toast

Ingredients:

For the Alabama spread:

1/2 cup peanut butter

2 tbsp molasses

1 tbsp cream (optional)

water

For the french toast:

3 eggs

4 slices of bread

1 tbsp milk (any variety)

butter

Directions:

Beat the eggs and milk in a bowl, and place in a shallow baking dish. Dip each piece of bread in the egg mixture, coating each side. Stack the bread in the baking dish, allowing the bread to soak up the mixture.

Meanwhile, in a separate bowl, combine the peanut butter, molasses and cream. Blend together until thoroughly combined.

Add water in small amounts until the spread is smooth, with the consistency of a thick sauce.

Next, heat butter in a frying pan, and cook the egg-soaked bread until each side is golden brown.

Stack on a serving plate, and slather the Alabama spread between slices and across the top. And serve.