

Recipe adapted from cooks.com.



Bermuda French Toast

1/2 c, plus 1/3 c butter (or butter substitute), divided
1/3 c sugar
1 t cinnamon
Zest of 1 orange
4 eggs
2/3 c, plus 2 T freshly squeezed orange juice, divided (about 4 large oranges juiced)
9—day old, unsliced, mini-Kaiser rolls
1/3 c butter (or butter substitute)
1 T rum
3 bananas, sliced horizontally into 1/2" pieces
1/3 c brown sugar
4 T sliced almonds

Add 1/2 c butter to a greased 9-by-13-inch baking dish. Place in the oven while preheating it to 400F. In a small bowl mix together the sugar, cinnamon and orange zest. Remove the baking dish from the oven once the butter is melted and add the sugar mixture evenly over the dish.

Next whisk together the eggs and fresh orange juice to create a dipping batter. Slice the tops of the mini-Kaiser rolls and dip them into the batter, soaking it in on both sides. Place six of the mini-Kaiser rolls bottom-side up in the baking dish. Cut the remaining three mini-Kaiser rolls in half to fill in around the edges of the baking dish. Top with the remaining batter and bake for 25 minutes, uncovered at 400F.

While the toast is baking, melt the remaining 1/3 c butter in a frying pan. Once melted add 1 T of rum and 2 T of orange juice, and let cook for another minute. Add the sliced bananas and fry for 2 minutes or until browned. Flip the bananas and fry another two minutes. Add the brown sugar over the bananas and cook at medium-low heat for 5 minutes.

Remove the French toast from the oven and immediately place on 4 serving dishes bottom-sides down (to avoid the toast sticking to the baking dish). Scoop the banana mixture evenly over the French toast then add remaining syrup evenly to each dish. Garnish with 1 T of sliced almonds each and serve immediately. Makes 4 servings.