



## Hong Kong French Toast

8 thick slices of bread  
1 c peanut butter  
6 eggs, beaten  
1/2 c plus 2 T butter, divided  
Golden syrup to taste

Spread each slice of bread liberally with peanut butter on both sides. Melt 1/2 c of butter in a large skillet. Once the butter is melted, dip the peanut butter laden bread slices into the egg batter to coat and add to the skillet. Fry the bread for about three to five minutes per side. Add more butter to the skillet as needed to fry all of the bread. Serve with golden syrup and butter.