

North Carolina Peanut Growers Association
PB&J Contest
Thursday, October 12, 2017

Second Place: Yvonne Payton-Davis, Knightdale

Peanut Butter Stuffed French Toast with Nutty Pig Candy

FOR THE PIG CANDY:

½ POUND THICK CUT BACON, chopped
¼ CUP BROWN SUGAR
¼ CUP LIGHTLY CHOPPED PEANUTS
1 TABLESPOON MAPLE SYRUP

FOR THE FRENCH TOAST:

½ CUP CREAMY PEANUT BUTTER
1/2 CUP BROWN SUGAR
12 SLICES HONEY WHEAT BREAD, CRUSTS REMOVED IF DESIRED
4 EGGS
1 CUP MILK
2 TABLESPOONS SUGAR
1/2 TEASPOON CINNAMON
¼ TEASPOON NUTMEG
1 TEASPOON VANILLA EXTRACT

1. Prepare pig candy. In a skillet over medium heat, cook chopped bacon until well done and crispy. Drain excess fat. Remove from heat and add next three ingredients. Stir until well combined. Set aside.
2. Make French toast. Using a mixer, combine peanut butter and brown sugar until smooth. Spread 1 tablespoon of the mixture on one side of 6 slices of the bread. Top with the remaining bread to make a sandwich and pinch the edges of bread together to seal. (save extra peanut butter/brown sugar mixture for later)
3. In a shallow dish, combine eggs and next 5 ingredients. Whisk until well combined.
4. Dip each sandwich in the egg mixture and fry in a hot skillet sprayed with nonstick spray. Cook over medium heat until lightly browned on both sides. About 5 minutes per side. Place on a platter.
5. In a small bowl combine leftover peanut butter mixture with 2 tablespoons syrup to make a drizzle.
6. To serve, cut each sandwich diagonally, drizzle with peanut butter syrup drizzle and sprinkle with pig candy.