

Recipe by ZP

Dark Chocolate Raspberry Banana and Cashew Butter French Toast Sandwich

🕒 Prep time: 10min | 🕒 Cook time: 10min | 🍴 Yield: 1 sandwich | 🍴 Servings: 1



Ingredients:

- 1/4 cup raspberries (fresh or frozen)
 - a chunk of dark chocolate (or a handful of chocolate chips)
 - 1/2 banana
 - 1 egg
 - 2 slices of Dave's organic power seed bread
 - 2 TBSP cashew butter
 - 1/4 cup whole milk
- Greek yogurt
- a handful of coconut flakes

Directions:

1. heat a handful of raspberries in a small saucepan with 1 TBSP water and mash them (save the water)
2. chop the chocolate into smaller pieces if using a large chunk
3. in a large bowl, whisk the egg with the banana
4. place one piece of bread in the bowl with the egg/banana mixture
5. place the chocolate, the raspberry mixture, and some cashew butter on top of the bread
6. put another piece of bread on top and flip the sandwich so it is fully coated
7. heat coconut oil on a medium saucepan over medium heat. place the sandwich in the oil and cover with lid
8. flip the sandwich when the bottom is golden and cook on the other side until golden
9. slice the sandwich diagonally
10. mix Greek yogurt with the leftover raspberry colored water mixture and drizzle it on top along with cashew butter, coconut flakes, and more raspberries