

## *Banana French Toast*

*8 slices Sun-Maid Raisin Bread*  
*2 medium bananas, cut in 1/4 inch slices*  
*1 cup milk*  
*4 ounces cream cheese, softened*  
*3 eggs*  
*1/3 cup sugar*  
*3 tablespoons flour*  
*2 teaspoons vanilla*  
*powdered sugar (optional)*

*HEAT oven to 350 degrees*

*PLACE four slices of raisin bread in a single layer in a buttered 9-inch square baking dish. Top with bananas and four slices of raisin bread.*

*BLEND milk, cream cheese, eggs, sugar, flour and vanilla in a blender or food processor until smooth. Pour over raisin bread. Let stand 5 minutes or refrigerate overnight.*

*BAKE 40-45 minutes (50 – 55 minutes if refrigerated) until set and top is toasted. Let stand 10 minutes.*

*CUT french toast into diagonal halves and remove with spatula. Dust servings with powdered sugar if desired. Makes 8 servings.*