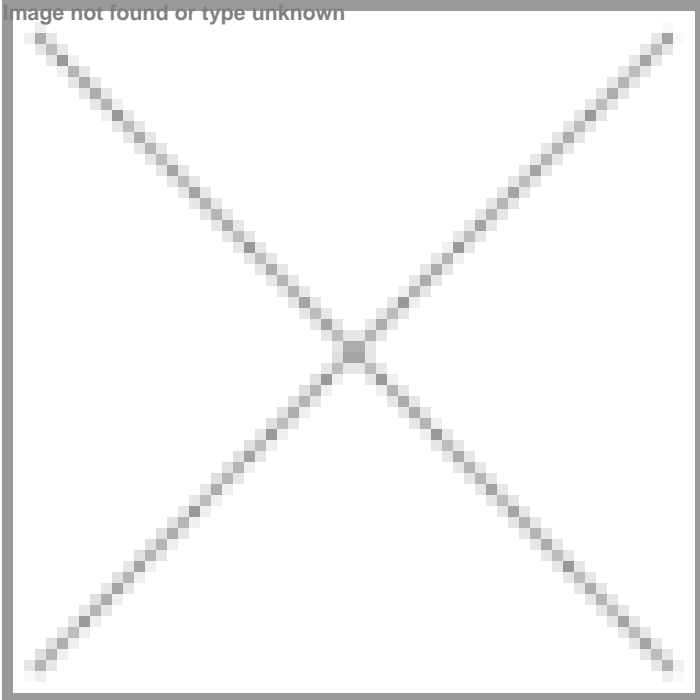


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## Rum Coffee French Toast with Bitters Maple Syrup

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### INGREDIENTS

#### *Rum Coffee French Toast*

*1/2 cup* heavy cream

2 eggs

*1/4 cup* Angostura® 1919 Rum or 7 Year Rum

*1/4 cup* brewed coffee

*1 Tbsp.* granulated sugar

Pinch salt

8-10 *3/4*-inch thick slices French bread or firm white sliced bread

*1 Tbsp.* butter

#### *Coffee Sugar (optional)*

*1 Tbsp.* finely ground coffee

*1 Tbsp.* powdered sugar

#### *Bitters Maple Syrup*

*1/2 cup* maple syrup

*1 tsp.* ANGOSTURA® aromatic bitters or ANGOSTURA® orange bitters

## **METHOD**

Whisk cream, eggs, rum, coffee, sugar and salt in a shallow dish. Place a skillet over medium heat. Dip bread slices a few at a time in egg mixture, fully saturating both sides of bread. Lightly coat pan with butter. Fit two or three slices of bread in pan; cook about 2 minutes per side until golden brown. Repeat with remaining bread and egg batter. If desired, stir together coffee and powdered sugar in a small bowl; transfer to a mesh sieve or tea infuser. Dust over French toast. Serve with Angostura® bitters Maple Syrup.

Recipe by Rita Held

**Nutrition per serving (8) with 1 tablespoon syrup (no “coffee sugar”):**284 calories, 8.9 g fat (4.9 g sat fat), 70.7 mg cholesterol, 6.8 g protein, 39.7 g carbohydrate, 273.5 mg sodium, 1 g fiber