

## Rum Coffee French Toast with Bitters Maple Syrup



### 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