

# Happy Mother's Tray

## Tonga Toast

You will need:



3/4 CUP AND 1 TBSP SUGAR



4 CUPS VEGETABLE OIL FOR FRYING



3 TSP CINNAMON



1 1/3 CUP WHOLE MILK



2 BANANAS



4 EGGS



1 LOAF OF UNSLICED SOURDOUGH BREAD

## Let's get started!



**1** Combine 3/4 cup of sugar and 2 tsp cinnamon in a small bowl. Stir until well mixed. Set aside.



**5** Cut the bananas into quarters. Stuff 2 banana quarters into each sourdough slice. **Remember, let the adults do the cutting.**



**2** Using caution, heat 3 inches of vegetable oil to 350°F in a deep, heavy pot over medium-high heat. **This step is for adults only!**



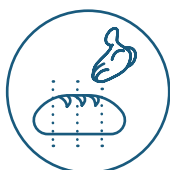
**6** Dip sourdough slices into the egg mixture one at a time. Making sure to soak both sides in the batter.



**3** Whisk together eggs, milk, cinnamon and sugar in a medium bowl.



**7** Fry battered slices until golden brown, about 3 to 4 minutes, turning as soon as they brown on one side. Remove with tongs and place on paper towels to drain. **This step is for adults only!**



**4** Slice sourdough loaf into four 3-inch slices. Cut a 2-inch pocket in the middle of each sourdough slice. Set aside. **All cutting should be done by an adult.**



**8** Coat the fried toast in the cinnamon sugar mixture and enjoy! Share your delicious meal with #DisneyMagicMoments.