

TONGA TOAST

at Disney's Polynesian Village Resort



INGREDIENTS

SERVES 4

SUGAR-CINNAMON

- 3/4 cup granulated sugar
- 2 teaspoons cinnamon

BATTER

- 4 large eggs
- 1 1/3 cup whole milk
- 1/4 teaspoon cinnamon
- 1 tablespoon granulated sugar

TONGA TOAST

- 1 quart canola oil, for frying
- 1 loaf sourdough bread (uncut, 12 inches long)
- 2 large bananas, peeled

DIRECTIONS

FOR SUGAR-CINNAMON:

Mix sugar and cinnamon in medium bowl (large enough to roll toast) with a fork until thoroughly blended. Set aside.

FOR BATTER:

Whip eggs in medium bowl (large enough to dip toast) until well beaten. Add milk, cinnamon, and sugar. Mix well and set aside.

FOR TONGA TOAST:

1. Using caution, preheat oil to 350°F in a large pot or a deep fryer. (If using a large pot, use a candy thermometer to make certain the oil does not get any hotter or it will burn.)
2. Slice the bread into four three-inch-thick slices.
3. Cut each banana in half crosswise, then each piece lengthwise.
4. Place a bread slice flat on the counter and tear out just enough from the middle (do not tear all the way through) to stuff half a banana into; repeat with each bread slice.
5. Dip stuffed bread into batter, covering both sides, allowing excess batter to drip off bread and place carefully into hot oil.
6. Cook 4-5 minutes until golden brown. If needed, turn toast over after 2 minutes and cook for another 2 minutes on other side. Remove and drain excess oil.
7. Roll toast in cinnamon-sugar. Repeat for each piece of toast.