

Cinnalicious French Toast

8 slices of Cinnalicious bread (available in Jungle Jim's bakery)

3 eggs

½ cup half and half

½ teaspoon vanilla

Peach Amaretto Syrup

In a medium bowl, mix eggs, half and half, and vanilla. Slice bread into 8 slices and dip into egg mixture. Melt ¼ cup butter in skillet or griddle to 350 degrees. Cook bread 3 to 4 minutes on each side until golden brown. Sprinkle with powder sugar and serve with syrup.

Amaretto Syrup

In small saucepan, combine ¼ cup Amaretto and Peach syrup. Heat to boiling. Allow to cool and serve warm.

Granola, Yogurt, Berry Parfait

2 cups fresh berries (raspberries, strawberries, blueberries [hulled and sliced])

2 cups vanilla yogurt

2 cups granola (available in Jungle Jim's bakery)

In parfait, white wine, or tall glasses – spoon 2 tablespoons of yogurt, then some granola, then berries. Repeat the process until glass is full. Enjoy!