



Monte Cristo



Ingredients, Sweet Batter:

- 1 cup flour
- 2 teaspoons baking powder
- 1 large egg
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons sugar

Ingredients, Monte Cristo Sandwich:

- 8 slices Swiss cheese
- 8 slices turkey
- 8 slices ham
- 8 slices Texas style white bread or any square formed white bread
- 4 tablespoons vegetable oil for frying
- powdered sugar raspberry jam for dipping

Method:

1. Sift together the flour, sugar, baking powder and salt.
2. In a separate bowl, combine the milk and egg thoroughly.
3. Add egg mixture to the dry ingredients and combine until there are no lumps. The batter should be fairly runny, yet thick enough to stick to the sandwich. If needed, add more milk.
4. Make the sandwiches by layering a slice of Swiss cheese, then the four meat slices, then Swiss cheese, top with the remaining slice of bread. Leave the sandwiches whole for frying, as you lose the cheesy goodness inside otherwise. Only slice them after they are cooked up!
5. Place a toothpick on each corner of the sandwich.
6. Dip the whole sandwich in the batter, covering the surface completely and fry in 340 degrees Fahrenheit oil until golden. The Texas toast will take longer to heat up the inside, thus the lower frying temperature. If you are using normal bread, you can go up to around 360 degrees Fahrenheit for frying.
7. Remove and drain on paper towels.
8. Remove the toothpicks and sprinkle with powdered sugar if desired. If you want the real Disney deal, dip your sandwich in raspberry jam!