THE PLANTBASED KITCHEN

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French Toast

Ingredients

Bread Loaf - Brioche
Vegan Butter

Custard

Just Egg (1/2 cup-4 eggs worth)
Oat Milk (1/2 cup)
Brown Sugar (2 tbsp)
Vanilla (1 Tsp)
Ground Cardamom (1/2 Tsp)
Orange Zest to taste
Salt to taste

Corn Flake Crust

Cornflakes (2)
Brown Sugar (2 tbsp)
Ground Cardamom to Taste
Salt to Taste

Garnish/Extras

Whipped Cream
Syrup or Honey
Powdered Sugar
Fresh Fruit

Serves:
4 to 6

Prep:
10 mins

Cook:
5 Mins

Ready:
15 Mins

1. Preheat your pan to a medium to medium-high heat. Slice the loaf of bread into approx 1/2 inch thick slices. You want them a little thicker than the standard sliced break from the store. If you can't find brioche bread, any white bread with soft crust will do.

2. Whisk together the just egg, oat milk, brown sugar, vanilla, ground cardamom, orange zest and salt until combined and creamy. Leave aside in seprate bowl for dipping.

3. Combine cornflakes, brown sugar, ground cardamom and salt in a blender until the texture is fine. Place in bowl for dipping.

4. Soak bread in custard mix for approx 10-20 seconds each side - then evenly coat both sides of the bread with the corn flake mixture.

5. Melt butter in skilled and place bread into the skillet - wait until the bottom is golden brown before flipping. You should only need to flip once.

6. Remove from skiller & enjoy! You can top with powdered sugar, honey, maple syrup, fresh fruit or whatever else your in the mood for.

Get creative and have fun!