

# Vanilla French Toast

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

*Swick*

## Preparing the French Toast Batter

For the batter, in a blender, combine all ingredients until smooth. Set aside.

### Step 1: Preparing the French Toast Batter

- 1 vanilla bean, scraped
- 2 cups non-dairy milk
- 1/3 cup cashew butter
- 1/4 cup maple syrup
- 2 tbsp egg replacer or corn starch
- 1/2 tsp cinnamon
- 1/2 tsp freshly grated nutmeg
- pinch of sea salt

### Step 2: Preparing & Serving the French Toast

- rustic fresh bread or your favorite whole grain bread, sliced in 1-inch thick slices
  - non-dairy butter
  - fresh berries
  - fresh peaches
  - Bourbon-Spiced Maple Syrup (or regular)
  - drizzle of Cashew Vanilla Crème (optional)
- To prepare the French toast, place the sliced bread into the batter and soak for about 1 minute. On a flat pan, flat grill or large fry pan, add 1 tablespoon of vegan butter and melt. Once melted, put slices of the soaked bread onto the grill or pan. Grill on medium heat for 3 to 4 minutes, flip the bread and cook until the other side is lightly golden.
- Serve with fresh fruits, Cashew Vanilla Cream and Bourbon-Spiced Maple Syrup, if desired.