

## Vegan French Toast

*French toast recipe using Just Egg and Almond Milk. Best served with pure maple syrup.*

### Ingredients

- 1 cup almond milk
- ½ cup Just Egg
- 2 tsp maple syrup
- 1 tsp vanilla
- 1 tsp cinnamon
- 8-12 slices of bread
- Spray oil or vegan butter for griddle (optional)



### Instructions

1. Preheat electric griddle to 300 degrees Fahrenheit.
2. Whisk together the almond milk, Just Egg, maple syrup, vanilla, and cinnamon.
3. Pour half of the almond milk mixture into a shallow bowl. The bowl needs to be large enough to fit a bread slice in.
4. Place a slice of bread on top of the mixture and then turn over, ensuring both sides of the bread are covered with the almond milk mixture.
5. Place the bread on the skillet and wait patiently for about 5 minutes, until the underside has cooked firm.
6. Flip over and wait another 4-5 minutes, until the it's golden brown and cooked through.
7. Serve with pure maple syrup.

### Notes

You may substitute any non-dairy milk for the almond milk.

I like using sprouted wheat bread with less sodium. The slices are slightly smaller and more firm than traditional white bread.

If you'd like to freeze these, freeze in a single layer on a lined baking sheet first. After french toast is frozen, place each piece in a freezer safe plastic bag or air-tight freezer container. Thaw in the refrigerator and reheat in a skillet or on a griddle.