

MAKING MEMORIES

COOKING WITH KSPS



VEGAN FRENCH TOAST

- 6.8 ounces coconut milk
- 5.3 ounces (150 grams) soft tofu
- 1/2 teaspoon vanilla extract
- 4 slices of thick-cut bread
- 1 teaspoon vegetable oil
- maple syrup

1. Put the coconut milk, tofu and vanilla extract in a blender and puree.
2. Place the bread in a tray that's just large enough to hold all the bread and then cover with the coconut milk mixture.
3. Flip the bread a few times to ensure each slice is evenly coated.
4. Let this soak overnight in the refrigerator.
5. Heat a frying pan over medium heat until hot, and then add the oil and swirl to coat.
6. Add the soaked bread to the pan and fry on one side until it browns.
7. Flip and fry until the other side has browned as well.
8. Serve with maple syrup or a fruit compote.



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