



WILLOW
VALLEY
COMMUNITIES



Chef Fernando Garcia-Aguila's Dairy-Free Crunchy French Toast

Ingredients:

Thick slices of bread (like Texas Toast or Brioche)	4
Large eggs	3
Unsweetened coconut milk (or cream)	1 cup
Ground cinnamon	1 tsp.
Corn flakes, crushed	1 cup
Vanilla extract	1 tsp.
Liquid coconut oil	4 tbsp.
Maple syrup	1/2 cup
Banana, sliced	1
Dairy-free Nutella	to taste

Directions

1. Preheat griddle to 350 degrees, or place a skillet over medium heat.
2. Place crushed cereal to a bowl or shallow dish.
3. Mix all ingredients (eggs, coconut cream, vanilla, cinnamon) in a bowl and whisk well.
4. Dip each slice of bread into the egg mixture and then press gently into the cereal, flipping to coat both sides.
5. Add the coconut oil to the skillet or griddle over medium heat. Place the bread slices on the hot skillet and cook for a few minutes until golden brown.
6. Once golden brown, flip and cook on the other side.
7. Add syrup and the sliced banana in a separated pan over medium heat for 2 minutes; bring it to a boiling point till maple syrup thickens.
8. Coat the crunchy toast with the sliced bananas and syrup. Top your dish with Nutella to your taste.

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