

Tropical Almond French Toast

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Ingredients:

1 1/2 cups almond milk
6 large eggs
4 Tbsp packed brown sugar, separated
1/2 tsp almond extract
8 to 10 thick slices day-old bread
1/2 cup sweetened coconut flakes
1 mango, diced
2 bananas, diced
1 Tbsp lime juice
confectionary sugar
honey



Whisk together almond milk, eggs, 2 Tbs. brown sugar, and almond extract in a large, shallow bowl.

Dip bread into mixture for about a minute on each side, allowing bread to absorb the milk. Carefully remove bread from bowl allowing excess liquid to drip back into the bowl (use a fork or spatula to prevent tearing if it's become too soggy) and sprinkle each side with coconut flakes.

Place bread on a greased, flat skillet or griddle over medium to medium high heat. Cook until browned, about 3 or 4 minutes per side.

Meanwhile, mix the mango and banana pieces with the remaining 2 Tbs. brown sugar and the lime juice.

To serve, place French Toast on a plate and top with the fruit mixture. Then sprinkle powdered sugar over top and drizzle with honey.

(Note: you can use just about any combination of fruit you like, in addition to or in substitution of the mango and banana. Also, you can substitute maple syrup for the honey, if you prefer.)