



Plant Based
RECIPES

French Toast
with
Sour cream



You will need

2 slices of thick bread

For the batter:

3 Tbsp cornstarch (cornstarch helps the batter crisp up // we haven't tested other starches)

120 ml of almond milk

2 tsp maple syrup

1 tsp vanilla extract

1/2 tsp ground cinnamon

1 dash ground turmeric

Top with:

Sour cream

Fresh fruits

Agave



Method

- Mix the batter ingredients in a plate
- Dip each slice of bread in it and fry in a hot pan with oil, for about 1 minute on each side
- Serve and top with sour cream, fruits and agave

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SERVES



PREP TIME



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