

What If You Could Make VEGAN FRENCH TOAST In Just 4 Easy Steps?

3 MIN • YOUTUBE • [HTTPS://WWW.YOUTUBE.COM/WATCH?V=8XGSC0IRXX4](https://www.youtube.com/watch?v=8XGSC0IRXX4)

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SUMMARY

This video presents a simple recipe for vegan French toast using coconut milk, making it a quick and delicious breakfast option. The recipe emphasizes flexibility with ingredients and encourages viewers to share their variations.

- *Ingredients include unsweetened coconut milk, honey (or maple syrup), cinnamon, and bread.*
- *Optional additions: vanilla extract and almond milk as alternatives.*
- *The bread is soaked in the coconut milk mixture before cooking.*
- *Cook on low heat, flipping carefully to achieve a golden brown color.*
- *Serve with a drizzle of honey for added sweetness.*
- *Viewers are encouraged to share their own variations in the comments.*
- *The video promotes subscribing for more recipes and DIY ideas for kids.*

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Rheda french toast NEX and I got this perfect breakfast recipe for no fuss morning so let's get started today we're making a vegan french toast using coconut milk you can obviously use almond milk as well and you see just enough for one french toast to a quarter cup of unsweetened coconut milk and pour it in dish just like this then add just a little bit of honey because coconut

milk is already sweet make sure that you're not adding in too much you can also add in maple syrup and if your kids like cinnamon then maybe just a dash of cinnamon now all you need to do is just mix this all really well together the honey in the corner all kind of mixed together and while this is certainly in what you also going to need is a slice of bread now what I am going to do is

just soak my slice of bread well in this coconut milk and cinnamon and honey mixture you can also feel free to add in some vanilla extract if you would like if you're using maple syrup I would definitely recommend that you can also use almond milk for this it is just as good now we're just gonna put this thing in the pan and keep it on slowly if you're not vegan then of course you can feel free to add a little bit of butter

but we're making it without butter now while flipping it of course you need to be extremely extremely careful you might just want to use a knife or spoon for support and flip it over now you see that it's turned a lovely golden brown okay now that it's all done we're gonna obviously flip it over and if you're not just as confident as

me and salute mushy what we do is we take one two three [Music] I've got it and now all you need to do

is put in a little drizzle of honey and just about - and now that it is ready you can see how easily it cuts mrs. green face off and then [Music] this their so-called guide to have a loop and just around just to write more sweetness delicious practically

see I'm still marching on it it's so delicious and so I'm gonna give this recipe a try and if you like it then don't forget to Like share subscribe and of course please leave in the comments below all the different versions that you try to the vegan french toast and we'd love to share it with our readers and I'll see you guys next week [Music]