



Laura's Recipe Corner

Great Recipes from Laura McKay!

GLUTEN FREE FRENCH TOAST

<http://nowisrightontime.tumblr.com/post/63282369823/gluten-free-french-toast>

This is my new fave breakfast recipe! Quick and easy to make. Give it a try and let me know what you think!

TIP: Gluten free bread is going to take a little longer to soak up the batter. Be sure to let the bread sit until heavy with batter (ehh if I were to guess - about 30 seconds each side)

Serving: About 4-5 Slices

Ingredients:

Udi's Gluten Free Bread

2 Eggs

¼ cup of milk (I used rice milk for a dairy free alternative)

½ tsp vanilla

Sprinkle of cinnamon



Directions:

Whisk together all ingredients to create batter. Spray skillet with nonstick spray (or I just smeared a bit of earth balance butter on the skillet). Soak bread in batter - on both sides - until heavy. Place bread in heated skillet (medium heat) and cook until lightly browned on both sides. I like to use a large skillet, so I can cook 4 slices at a time.

Once finished, I added butter, maple syrup and a dash of powdered sugar.

**Note: You can use any alternative milk if you don't want to use rice milk. Also use ghee for a dairy free alternative. Powdered sugar contains cornstarch. Omit, if allergic to corn. You can top with fresh berries or add them on the side. ~Laura*

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