

## French Toast with Coconut Sugar Caramel



### SIZE

Serves: 4

### PREPARATION

20 min

### DIFFICULTY



Level 1



Level 2



The best part about French toast is that often times you have everything you need to make it right in your pantry. Eggs, milk, bread (even stale bread), and butter!

Like most French toast recipes, this comes together in minutes but it has a twist. We add our Not Just Caramel to the batter as well as on top to add a salty, sweet, richness to the toast. Top it off with sliced apples, pecans, more caramel and your weekend is made. French Toast with Not Just Caramel is a holiday gift... to yourself.

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## Ingredients

- 1** cup oat or regular milk
- 3** eggs
- 3** Tbsp Not Just Caramel, plus more to serve
- 4** slices challah, brioche, or sourdough bread sliced  $\frac{3}{4}$  inch thick
- 2** Tbsp butter or coconut oil, divided
- slices apples and pecans, to serve (optional)

## Process

1

**To a 9×13 baking dish, add the milk, eggs, and Not Just Caramel. Whisk until completely combined. Add the bread to the baking dish, turn to coat in the egg mixture, and let soak for ten minutes.**

2

**To a 12-inch nonstick skillet, melt 1 tablespoon butter over medium heat and add 2 slices of bread. Cook for about 3 minutes, flip, and cook for another 3 minutes, until each side is golden brown and crisp. Repeat with the remaining 2 pie of bread.**

**1**

**Transfer to a serving platter, garnish with optional sliced apples and pecans, and drizzle with extra Not Just Caramel.**