



Crispy, sweet, and golden with a creamy twist. This plant-based French toast uses a cornstarch batter for that signature crunch, finished with Green Vie Sour Cream, fruit, and agave for a fresh take on a breakfast classic.

Ingredients:

- 2 thick slices of bread
- For the batter:
 - 3 tbsp cornstarch
 - 120ml almond milk
 - 2 tsp maple syrup
 - 1 tsp vanilla extract
 - ½ tsp ground cinnamon
 - Dash of ground turmeric

Toppings:

- 3 tbsp Green Vie Sour Cream
- Fresh fruit of choice
- Agave syrup

Method:

- Mix all batter ingredients in a shallow dish.
- Dip each slice of bread and fry in a hot oiled pan—about 1 minute per side.
- Plate and top with sour cream, fruit, and a drizzle of agave.

Serving Suggestion:

Serve with coffee or orange juice for the perfect brunch.