

Allergy-Friendly French Toast

Recipe By *Chevy Slomovics and
Raizy Janklowitz*



Cooking and Prep:  15
m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian

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Ingredients (6)

Main ingredients

- 6 slices gluten-free brown rice bread
- 4 egg whites or 3/4 cup **Haddar Egg Whites**
- 2 tablespoons **Gefen Almond Milk**
- Gefen Cinnamon**, to taste
- coconut oil, for frying
- agave syrup

Start Cooking

For the French toast

1. Whisk together egg whites, almond milk, and cinnamon. Dip slices of bread in egg mixture until saturated.
2. Heat coconut oil in a medium or large frying pan over a medium flame. Add soaked slices of bread to pan and fry on each side for approximately 2 minutes, until browned.
3. Transfer to a plate lined with paper towel, and repeat with remaining slices, adding coconut oil to the pan as needed.