

## Coconut Cream Pie French Toast

(Adapted from [Minimalist Baker](#))

1 15-ounce can full-fat coconut milk (or sub light)  
1 cup unsweetened almond milk  
1/4 cup agave nectar, maple syrup, or honey  
3 Tbsp raw sugar + more for sprinkling on top  
7 large eggs (free range, vegetarian fed if possible)  
1 tsp vanilla extract  
1/4 tsp sea salt  
4 slices super-thick, crusty bread  
2 Tbsp vegan butter or coconut oil  
Optional Toppings: Coconut whipped cream, toasted coconut flakes\*, maple syrup

In a large bowl, vigorously whisk together the coconut milk, almond milk, vanilla extract, 3 Tbsp sugar, agave nectar, sea salt and eggs.

Arrange your bread in a shallow, rectangular dish and pour your wet mixture over the bread. Let set for 5-10 minutes, then turn the bread over to soak the other side. Cover and refrigerate overnight, or for at least 4-6 hours. (You will have leftover batter after cooking the french toast, which you can reserve for later use if desired.)

The next day, preheat the oven to 450 degrees F (232 C).

Heat one large or two medium oven-safe pans over medium-high heat and add the butter or coconut oil. In the meantime, sprinkle some raw sugar on top of the bread slices. Working quickly, place the bread in the pan sugar side down and cook for about 5 minutes or until golden brown. Sugar the top side.

Flip the bread over and transfer the pan(s) to the oven until cooked through - about 12-15 minutes. It should have nice, dark golden brown color and be puffed up.

Carefully remove from oven and plate - 1 slice per person is plenty. Serve with coconut whipped cream, toasted coconut flake and maple syrup.