

CITRUS FRENCH TOAST

This is one vegan recipe EVERYONE will love! It not only tastes delectable, but it has a stunning presentation. It is the perfect breakfast for the non-vegan company around the house this week.

- 2 cups water, divided
 - 1/2 cup raw cashews
 - 3/4 cup whole wheat pastry flour
 - 1/2 cup dates
 - 1/2 cup orange juice concentrate
 - 1 tablespoon vanilla extract
 - 1/8 teaspoon ground coriander
 - 1/8 teaspoon ground cardamom
 - 1 loaf whole grain bread
1. Blend cashews with 1 cup water until very smooth and creamy.
 2. Add remaining ingredients to blender; blend until smooth. Pour into a flat, shallow dish.
 3. Dip each slice of bread in batter and scrape off excess.
 4. Place on a hot non-stick griddle and cook until golden brown on both sides.

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