

Orange Vanilla Cinnamon French Toast

Ingredients

1

LeafSide Vanilla Cinn-sation smoothie

1 (14oz)

loaf bread (*should be stale when ready to use; recommend something with sourdough*)

2 cups

plant milk (*recommend unsweetened vanilla or plain almond*)

1/2 lb (8oz)

extra firm tofu

1 teaspoon

orange peel

1/4 teaspoon

turmeric

as desired

Ceylon cinnamon

15

Unique Whole Plant Foods

Share this meal with your loved ones, and they'll be amazed that you delighted their taste buds with a sweet treat that includes cancer-fighting cauliflower! This baked goodie also features brain-boosting pecans, iron-rich raisins, disease-fighting dates, and a warm, aromatic spice mixture. Cherish everyone's smiles as they choose their favorite toppings and tell you how much they love this terrific toast!

Makes 6-8 Servings

PREP TIME: 30 minutes • COOK TIME: 30 minutes

soy
free

wheat
free

◇ **Tools Needed:** high speed blender with 64oz minimum carafe (800+ watts power), 9 x 13 baking dish, oven

1. Cut bread into large cubes & put into a 9 x 13 baking dish.
2. Drain tofu and squeeze out excess water (cut in half if using 1 lb container).
3. Pour LeafSide's Vanilla Cinn-sation smoothie into a blender, but use plant milk (instead of water) & add tofu, orange peel, and turmeric. Blend until smooth.
4. Cover bread in baking dish with all of the batter; mix until well-coated. Sprinkle top with cinnamon. Let sit for 10 minutes & preheat oven to 375.
5. Bake uncovered for 30 minutes; top should be crispy.

Serve topped with any of the following suggestions: fruit, nuts, date paste, chia seed jam, plant-based unsweetened yogurt, nut butter, apple butter, pumpkin butter, cacao nibs.*

The Other Cinnamon

Cinnamon is one of nature's gifts with a delicious, inviting scent and satisfying taste. Like other herbs and spices, it delivers very high amounts of antioxidants. There's just one catch: the most common form of cinnamon in the US is cassia cinnamon that contains coumarin, a substance that in high amounts, can damage the liver. So be sure to get Ceylon cinnamon that doesn't deliver coumarin, only the good stuff. At LeafSide we use only Ceylon cinnamon, and only the tastiest forms we can find. ¹⁶

*see bonus recipes



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