



BANANA CHAI FRENCH TOAST BAKE

INGREDIENTS

- 8 slices gluten-free bread
- $\frac{1}{3}$ c non-dairy milk
- 2 ripe bananas
- 1 t vanilla extract
- $\frac{1}{2}$ t cinnamon
- $\frac{1}{4}$ t cardamom
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- $\frac{1}{2}$ t coriander
- $\frac{1}{4}$ t ground ginger
- $\frac{1}{4}$ c currants
- 2 T rolled oats
- $\frac{1}{2}$ t salt





DIRECTIONS

- Preheat oven to 350°. Slice bread slices in 4 sections and place in a large bowl. In the food processor, put in bananas and spices and combine well. Add currants. Pour over bread and saturate.
- Transfer bread mixture to 8 x 8 glass baking dish. Sprinkle the top with the oats. Bake for 45 minutes until the top is golden brown and crispy. Remove from oven. Drizzle on crema. Divide the French toast onto 4 plates.
- Serve with non-dairy vanilla yogurt on top. Enjoy!

CASHEW CREMA

- 1 c cashews, soaked
- ½ c boiling water
- 1 T pure maple syrup
- 1 t pure vanilla extract
- Juice of ½ lemon

GARNISH

- non-dairy vanilla yogurt

