

## Recipe for Toasted Coconut French Toast Stacks

Here's a perfect use for the leftover coconut milk from the [peanut sauce recipe](#) you made yesterday. The toasted coconut topping really brings the flavors home so please, for the love of whatever higher being you pray to, don't leave it out. And if you can swing it, cook the French toast in butter. From a flavor/browning point of view, it makes a noticeable difference.

Makes 4 stacks

2 eggs

1 cup well-shaken light coconut milk

1 teaspoon sugar

1/2 teaspoon almond (or vanilla) extract

pinch each salt and ground cardamom

a little butter (or cooking spray)

4 slices whole wheat sandwich bread, or bread of your choosing, cut into 4 squares each

1/2 cup unsweetened (natural) shredded coconut, toasted in a dry skillet

2 tablespoons powdered sugar

maple syrup, wholly optional

Whisk together all custard ingredients (eggs through cardamom) in a medium bowl.

Heat a large nonstick skillet (or griddle) over medium-high heat until very hot.

Dip bread squares in custard for about 20 seconds, submerging and/or flipping to coat evenly. Add a little butter (or cooking spray) to the skillet. Cook the bread for 4 to 5 minutes total, reducing the heat slightly if necessary, until golden brown and firm to the touch, flipping once halfway through cook time. (Do not undercook or your French toast will be mushy.) Work in stages and add a touch more butter as necessary.

Top each cooked square with a little toasted coconut. Sift powdered sugar over top. Stack the squares on top of one another, making 4 little towers of 4 French toast squares each. Serve with maple syrup, only if desired.