

Ezekiel Bread French Toast

Ingredients:

6 slices [Ezekiel bread](#)

3 eggs

2 tablespoons milk of choice – I used almond milk but regular milk works well too

1 tablespoon cinnamon

1 teaspoon raw honey (optional)

Directions:

Heat a non-stick pan over a low to medium. Grease pan with the coconut oil/butter
Scramble the eggs, milk, cinnamon, and honey in a medium bowl. Transfer the egg mixture in a pie dish, or low-set bowl.

Dunk the Ezekiel bread in the egg mixture for 5 second on each side.

Cook the Ezekiel bread for 2-3 minutes on each side until golden brown.

Serve warm with toppings of choice.

