

Churro French Toast

NF **30**

½ cup unsweetened soy or almond milk
¼ cup silken or soft tofu
1½ teaspoons vanilla extract
Pinch sea salt
½ cup organic cane sugar
1 tablespoon ground cinnamon
4 tablespoons vegan butter, divided
8 pieces sturdy vegan bread (not standard white bread)
Maple syrup, for serving

SERVES 4 • PREP TIME: 10 MINUTES • COOK TIME: 15 MINUTES

Churro: a sweet snack consisting of a strip of fried dough dusted with sugar or cinnamon. *French toast*: bread that is coated and fried. Basically, I combined the two. You're welcome.

1. In a wide, shallow bowl, whisk together the milk, tofu, vanilla, and salt, making sure to break down the tofu, until the mixture is smooth.
2. In another wide, shallow bowl, whisk together the sugar and cinnamon until well combined.
3. Heat a large skillet over medium-high heat. Drop 1 tablespoon of butter into the pan. As it melts, quickly dredge 2 pieces of bread through the milk mixture, being sure to get only the outsides of the bread moist. Do not soak it.
4. Transfer both slices of bread to the skillet and cook until lightly browned, about 2 minutes per side. Transfer the bread to the sugar-and-cinnamon mixture and coat evenly on both sides, knocking off any excess sugar and cinnamon.
5. Repeat with the remaining bread, 2 pieces at a time, melting 1 tablespoon of butter to start each time. Serve hot, topped with maple syrup.