Coconut French Toast with Mango-Lime Sauce

Author: Our son Powell's original recipe

Servings: 8



5 whole eggs
15 ounces light coconut milk
6 ounces sweetened condensed milk
12 slices King's Hawaiian Bread, sliced
1/3 cup sweetened coconut flakes
MANGO SAUCE:
2 whole mangos, cubed
1 tablespoon fresh lime juice (from 1 medium lime)

Categories: Brunch/Breakfast

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 295 Calories; 10g Fat (30.5% calories from fat); 10g Protein; 43g Carbohydrate; 2g Dietary Fiber; 140mg Cholesterol; 296mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.

Notes: If the mangos are particularly sweet, you may need more lime juice.

Description: A different riff on French Toast

1. In a bowl combine the eggs, coconut milk, and sweetened condensed milk. Use a whisk to combine thoroughly. Set aside until ready to start grilling.
2. Mango Sauce: Peel and cube the mangos, place in a blender and process with the lime juice until it's a smooth puree.
3. Pour milk mixture into a flat plate or container. Dip bread slices into the milk and grill on a buttered pan until golden brown.
4. Serve each slice with about 2 T. of mango puree and sprinkle top with shredded coconut.