



Delectable delicious coconut french toast with honey drizzled caramelized pineapple that is trully unforgettable.

**Time: 35 minutes

**Makes: 3 slices

Ingredients

- 3 slices of whole meal bread
- 2 eggs
- 1/4 a cup of milk
- 1/2 a cup of grated coconut (fresh or store bought)
- 1 teaspoon of vanilla essence



- 1/4 teaspoon of salt
- 1/4 teaspoon of ground cinnamon
- 1 teaspoon of sugar

Method

Beat the eggs together with the milk and the teaspoon of vanilla essence. Once you have done that, add the coconut, the sugar, salt and cinnamon and beat the mixture once again.

After this is done, put your slices of bread and let them soak the egg mixture. This may take about 1 minute because the quantities I have given are not too large.

Then lightly grease your pan and on medium heat, place the loaf slices and allow about 2-3 minutes on each side.

For the pineapples, lightly grease your frying pan, then once it is hot, place the pineapples and drizzle the honey over them. Let each stay on the frying pan until the slightly brown. Then remove from heat and serve.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/coconut-french-toast-caramelized-pineapple/>