



Sometimes all you need to make your entire day is a fabulous brunch dish. I've been loving cooking with crème liqueur lately & my amarula and lime zest French toast one of my favorite recipes.

Ingredients

2 eggs
½ a cup of crème liqueur
1 teaspoon of sugar
1 teaspoon of whole cardamom seeds
½ a teaspoon of cinnamon
3 slices of bread
1 teaspoon of lime zest

Method

In a container crack your eggs and add the amarula crème liqueur. Beat these together until mixed through. Set aside.

On an ungreased pan, add your cardamom seeds and toast them until they are fragrant. Put them in a pestle and mortar and split the pods open. Place the black seeds inside and crush them.

Add the freshly crushed cardamom seeds, the cinnamon and sugar to the whisked eggs and mix them in. Once they are just mixed, add the lime zest and give this one more mix

Take your slices of bread and place them in the egg mixture. Cook them on your buttered pan for about 2 minutes each side and serve.



SERVE WITH: Hot tea/coffee/warm milk

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/amarula-and-lime-zest-french-toast/>