



Columbia Grain™

CULTIVATING GROWTH™

# RECIPE

## Orange French Toast

Get into the spirit of fall and Halloween with a fun twist on an old classic, Orange French Toast. This breakfast made from chickpea flour adds a citrusy spin to French toast by complementing its standard cinnamon flavor with a cup of zesty orange juice.



### INGREDIENTS

- 1 cup orange juice
- ¾ cup chickpea flour
- 2 tbsp pure cane or coconut sugar
- ½ tsp cinnamon
- 8 slices French sourdough bread or bread of choice
- Coconut oil, or other neutral oil, for greasing
- Pure maple syrup, for serving
- Organic powdered sugar, for serving

### INSTRUCTIONS

1. Preheat griddle according to manufacturer's instructions. If using stovetop skillet, set aside and heat over medium to medium-high when ready to dip bread.
2. In a shallow, flat bottom dish, combine flour and orange juice using a whisk or fork. Add sugar and cinnamon, blend again. It's ok if there are a few little lumps of flour. Let mixture sit for about five minutes.
3. Grease the skillet lightly with oil. Give your flour mixture a quick stir. Dip both sides of bread in mixture, place on griddle/skillet and cook about 2 – 2 ½. Flip and cook the other side the same, 2 – 2 ½ minutes. Once the first flip is complete, flip once more to finish up the other side, cooking for about 1 minute.
4. Serve with a sprinkle of powdered sugar and drizzle of pure maple syrup. Pairs well with fresh orange slices.
5. A quick cleaning or scraping in between each batch to remove any batter that sticks to the griddle can result in a prettier French toast!

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