



Our mayo is allergen-friendly and a convenient substitute for eggs, so you can cater for the whole family and their diverse dietary needs easily!

Here's why this is an ingredient for better living:



# Egg-Free French Toast Fingers with Cream Cheese

## Ingredients:

- + 3 tablespoons B-well Thick & Creamy Mayonnaise
- + 1 tablespoon water
- + ½ teaspoon vanilla essence
- + ¼ teaspoon cinnamon
- + 1 slice of high-fibre bread cut in four fingers
- + B-well Canola Baking Spray

## Condiment:

- + 2 teaspoons of cream cheese
- + Strawberries, for garnish

## Instructions:

1. In a bowl, mix together the water, mayo, vanilla essence, and cinnamon until well combined.
2. Dip the bread into the mayo mixture, ensuring it's coated evenly.
3. Grease a medium pan with baking spray.
4. Place the mayo-coated bread in the pan and cook on high heat. Flip it once to cook the remaining side.
5. Allow it to cool down.
6. Serve with cream cheese and garnish with strawberries.

## Hi moms and dads!

Egg-free cooking doesn't have to mean extra effort for busy parents! By swapping eggs with alternatives like **B-well Thick & Creamy Mayonnaise** in recipes, you're not just creating **allergen-friendly meals**, but also simplifying your cooking routine. **WIN!**



## Tip:

For added sweetness, drizzle with honey - the kiddies will love it!