

## COCONUT TOAST WITH PINEAPPLE

6 slices firm white bread

2 eggs

½ c light cream or milk

1 T sugar

1 t ground ginger

½ c Cornflakes finely crushed

½ c shredded coconut finely chopped

Butter

1 can 8 oz. crushed pineapple

Brown sugar

Trim crusts from bread if you wish. In shallow bowl beat the eggs with cream, sugar and ginger. Combine in another bowl the corn flakes and coconut. Heat a griddle or large frying pan over med. heat. Dip each slice of bread first into the egg mixture until well saturated, remove, drain briefly, and then dip in coconut mixture to coat both sides, place on griddle lightly buttered and cook slowly until browned on each side. Remove to warm place and serve immediately or keep warm in oven. Serve bowls of pineapple, sour cream and brown sugar for topping.