

Strawberry Pound Cake French Toast

ANOTHER BROKEN EGG CAFE® | SEPTEMBER 2019

YIELD: MAKES 4 SERVINGS

Served with fresh strawberries, whipped cream and brûlée sugar.

INGREDIENTS & PREPARATION

Brûlée Sugar

2 ounces granulated sugar

- Line a cookie sheet with parchment paper and evenly distribute sugar on top creating a thin layer.
- Cook in a 350° degree oven for 15-25 minutes or until the sugar melts and becomes a rich caramel color.
- Allow to cool, pulse in a blender or break by hand.
- Reserve for the finishing touch.

French Toast Batter

2 eggs

2 cups milk

2 tablespoons vanilla extract

1 teaspoon ground cinnamon

- Whisk all ingredients together and keep cold until cooking time.

The Entrée

2 ounces (volume) whole butter

1 loaf pound cake cut into 12 equal slices

French toast batter (see above)

1 pint sliced strawberries

10 ounces (volume) whipped cream, your favorite recipe or store bought

5 tablespoons Brûlée Sugar (see above)

- Melt whole butter on medium heat in a large sauté pan or skillet.
- Dip pound cake slices in batter allowing 2-3 seconds for absorption on each side.
- Carefully transfer each slice single layer into buttered skillet.
- Cook for 2-3 minutes on each side until golden brown.
- Arrange three slices on each of four plates.
- Distribute strawberries equally atop cooked French toast.
- Place whipped cream in center of each dish.
- Evenly sprinkle brûlée sugar as a finishing touch over each dish.