



# Angel Food Cake French Toast Sticks

Featuring



Angel Food Cake

Angel Food Cake transformed into French toast sticks and served with syrup.



Nearly half of consumers say that they are **craving more comfort foods** during the height of the pandemic.  
Technomic, U.S. Dessert Consumer Trend Report, 2021



Featuring  
**Sara Lee®**  
Angel Food Cake

### Ingredients Yield: 3 servings

- |                    |  |
|--------------------|--|
| 3 portioned slices | #07529 Sara Lee® Angel Food 8" Round No Fat Bundt Cake |
| 1                  | Egg  |
| 3 Tbsp             | Heavy cream  |
| 1/4 tsp            | Vanilla extract  |
| 1/8 tsp            | Cinnamon   |

### Assembly

- 1 Thaw cake and cut into 1-inch thick slices, cut each slice into 3 sticks.
- 2 Combine egg, cream, vanilla and cinnamon in a shallow dish.
- 3 Place a skillet over medium-low heat; coat with non-stick cooking spray.
- 4 Dip one third of the cake sticks into the egg mixture.
- 5 Add dipped cake to pan, cook until golden brown, about 4 to 5 minutes, turning once.
- 6 Repeat with remaining cake sticks.
- 7 Serve with syrup.

**3 IN 4**  
consumers had cake within the past month.  
Datassential Dessert Keynote 2021

**89%**  
of consumers are eating more or the same amount of cake as the prior year  
Datassential Dessert Keynote 2021

**21%**  
of Gen Z consumers love Angel Food cake.  
Datassential, Proprietary Menuvision Study, 2022

Explore more recipes and tools to help boost pie sales all year.

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