



# Drunken Strawberries Over Pound Cake French Toast

Featuring



**Pound Cake**

Pound cake French toast topped with a strawberry whiskey compote and whipped cream.

**Pound cake is loved by customers of all ages, from Gen Z to Baby Boomers**

Datassential, Proprietary Menuvision Study, 2022



## Drunken Strawberries Over Pound Cake French Toast

Featuring  
**Sara Lee®**  
Classic Pound Cake

### Ingredients Yield: 6 servings

1 loaf, 10"	#08298 Sara Lee® Classic Pound Cake	1 tsp	Cornstarch
1 Pint	Strawberries, hulled & sliced	2	Eggs
1/3 C	Sugar	1/3 C	Heavy cream
2 Tbsp	Whiskey	1/2 tsp	Vanilla extract
			Pinch salt
			Whipped cream

### Assembly

- 1 Combine strawberries and sugar in a saucepan, let stand 10 minutes.
- 2 Combine whiskey and cornstarch, stir into strawberries.
- 3 Place over medium heat, stir and bring to a boil.
- 4 Reduce heat and simmer gently 10 minutes.
- 5 Remove from heat, cool completely.
- 6 Cut pound cake into 12 even slices.
- 7 Combine eggs, cream, vanilla and salt in a shallow dish.
- 8 Place a skillet over medium-low heat; coat with non-stick cooking spray
- 9 For each serving, dip 2 pound cake slices into egg mixture, turning to coat both sides, do not soak.
- 10 Add dipped cake to pan, cook until golden brown, about 4 to 5 minutes, turning once.
- 11 Place 1 slice pound cake French toast on a serving plate, top with 3 Tbsp strawberry compote, another slice French toast, 2 Tbsp strawberry compote and a dollop of whipped cream.

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