# Bake nJoy



## Coffee Cake French Toast

You can wow your customers with a delicious and flavorful new way to enjoy French toast. Grill up slices of our 24 oz. Cinnamon Walnut Coffee Cake for an inspired take on the ordinary.

Experiment with other flavors as well, such as Blueberry or Apple Cinnamon (no nuts). This is also great way to use up any stales. You an also use cakes straight from the freezer, they will thaw on the griddle.

### Ingredients

(based on one cake, adjust as needed\*)

- 24 oz. YPL Cinnamon Walnut Coffee Cake
- (or alternate flavor)
- ¼ cup milk
- 2 eggs
  - Butter for skillet
- Powdered sugar (optional)
- Maple syrup
- Fresh fruits coating for a toasty and simple rendition!

#### Instructions

- Beat eggs and milk together in shallow bowl.
- Slice coffee cake into 1 ½ inch pieces
- Dip each slice into egg mixture.
- Grill until golden brown on both sides.
- Sprinkle with powdered sugar and top with fresh fruit, if desired. Serve with maple syrup.

\*One 24 oz. YPL Coffee Cake will yield 8, 3 oz. slices, but you can slice to any size desired.

Want a "quicker" version? Simply grill slices of cake with no egg

## Coffee Cake Bread Pudding

Offer a specialty dessert customers will not be able to resist! Use cubed coffee cake – Cinnamon Walnut, Blueberry, Marble, Apple Cinnamon or even Lemon Poppy – in place of ordinary bread in your recipe for a delicious twist on this favorite comfort food. Bake in a large pan or individual ramikins. Serve with ice cream, whipped cream or sweet sauce.

## Coffee Cake PuddingParfait

Pair cubed coffee cake with a complementary pudding and top with whipped cream for a scrumptious and appealing dessert.

- Place cubes of coffee cake in bottom of dish
- Top with pudding
- Add another layer of cake and pudding, if desired
- Top with whipped cream
- Fresh berries can also be used in the layers or on top



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