



Where Good Taste Begins™

## Boston Coffee Cake Cinnamon French Toast

You can wow your customers with a delicious and flavorful new way to enjoy French toast. Grill up slices of our 48 oz. Cinnamon Walnut Coffee Cake for an inspired take on the ordinary. Experiment with other flavors as well, such as Blueberry or Applicious Walnut. This is also great way to use up any stales. You can also use cakes straight from the freezer, they will thaw on the griddle.

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

- Large Cinnamon Walnut Coffee Cake (or alternate flavor)
- ¼ cup milk
- 4 eggs
- Butter for skillet
- Powdered sugar (optional)
- Maple syrup
- Fresh fruits

### Instructions

- Beat eggs and milk together in shallow bowl.
- Slice coffee cake into 1 ½ inch pieces or use pre-sliced cake (can also use frozen coffee cake).
- 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 48 oz. cake will yield 16 3 oz. slices, but you can slice to any size desired.

**Want a “quicker” version? Simply grill slices of cake with no egg coating for a toasty and simple rendition!**

## Boston Coffee Cake Bread Pudding

Offer a specialty dessert customers will not be able to resist! Use cubed coffee cake – Cinnamon Walnut, Blueberry, Chocolate Explosion, Applicious Walnut 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.

## Boston Coffee Cake Pudding Parfait

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

We suggest:

Blueberry Blizzard with Lemon Pudding  
Chocolate Explosion with Choc. or Vanilla Pudding  
Marble Madness with Chocolate or Vanilla Pudding

Golden Pumpkin with Vanilla Pudding  
Applicious Walnut with Butterscotch Pudding  
Lemon Poppy Seed with Lemon or Vanilla Pudding