## **COFFEE CAKE CINNAMON FRENCH TOAST**

- 24 oz Bake N Joy® Cinnamon Walnut Coffee Cake
- 1/4 cup Milk
- 2 Eggs
- Butter for skillet
- · Powdered sugar, optional
- Maple syrup
- Fresh fruits

- 1. Beat eggs and milk together in shallow bowl.
- 2. Slice coffee cake into 1 5 inch pieces
- 3. Dip each slice into egg mixture.
- 4. Grill until golden brown on both sides.
- 5. Sprinkle with powdered sugar and top with fresh fruit, if desired. Serve with maple syrup.
- 6. \*One 24 oz Coffee Cake will yield 8, 3 oz slices, but you can slice to any size desired.
- 7. Want a "quicker" version? Simply grill slices of cake with no egg coating for a toasty and simple rendition!

## ADDITIONAL INFORMATION

1/4 cup Milk, 2 Eggs, 24 oz Bake N Joy® Cinnamon Walnut Coffee

Ingredients Cake, Butter for skillet, Fresh fruits, Maple syrup, Powdered sugar,

optional

Course <u>Breakfast</u>, <u>Brunch</u>

**Cuisine** American

Serving Size 8

Category <u>Vegetarian</u>