

Betty's Fanciful Pound Cake French Toast Recipe



Uploaded on Apr 17, 2009

In this video, Betty tickles your fancy with her Fanciful Pound Cake French Toast. It's just like French toast, but made with pound cake, instead of regular sliced bread. Some yummy topping suggestions, too!

Ingredients:

- 1 small loaf pound cake
- 2 tablespoons butter, softened to room temperature
- 2 eggs, well beaten
- 1/2 cup milk
- 1/2 teaspoon vanilla extract
- dash of salt
- cooking oil spray for cookie sheet

Slice pound cake into about (10) 3/4-inch slices. (I got 10 slices, but only had room for 9 in my dish.) Spread the 2 tablespoons of butter over the slices of pound cake, and arrange them, butter side up, in an ungreased 13-inch by 9-inch by 2-inch Pyrex baking dish. Blend or whisk the 2 well beaten eggs, 1/2 cup milk, 1/4 teaspoon vanilla extract and the dash of salt. Pour this mixture over the pound cake slices. Cover with plastic wrap and chill for 8 hours or overnight. Remove pound cake slices from baking dish, and place on a cookie sheet that has been sprayed with cooking oil. Bake, uncovered, at 350 degrees until golden, about 20 minutes. Serve plain, or with toppings like toasted almond syrup, whole raspberry syrup, or simple, elegant powdered sugar. A great way to start the day!!!