

# Angel Food French Toast

## Ingredients

- 1 Loaf Angel Food Cake
- 3 Eggs
- 1/8 cup Fresh Orange Juice
- 1/8 cup Heavy Cream
- 3 tsp Vanilla Bean Paste (LorAnn)
- 1 tsp Saigon Cinnamon
- Butter for skillet cooking
- Fresh Strawberries
- Whipping Cream



## Directions

1. Mix Eggs, OJ, Heavy Cream, Vanilla Bean Paste, and Saigon Cinnamon together in a large shallow dish.
2. Cut thick pieces of your angel food cake.
3. Heat a heavy skillet (medium heat) and a tablespoon of butter.
4. Coat several pieces of the angel food cake in your liquid mixture only coating enough pieces that will fit in your pan at once. You don't want to coat all of them as they will sit and get soggy.
5. Cook each side until golden brown.
6. Add whipped cream and fresh berries and enjoy!

## Variations

- Add any type of fresh fruit to make it seasonal.
- You can also take the strawberries and marinated them over night in a little Grand Mariner and fresh mint for drunken strawberries.