

French Toast Cake

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This French Toast Cake will make all of your brunch dreams come true! This gorgeous layer cake is equally at home on the breakfast or dessert

table. Dress it up or dress it down—no matter how you serve it, you'll be craving it all the time! Note that the cake batter is written as a large

(double) batch. If you have a smaller (4 qt or smaller) stand mixer, a smaller oven, or not enough cake pans, you'll want to make a half

quantity of the cake batter, and make it twice, the way it's demonstrated in the recipe video. If you have a larger capacity mixer, oven, and enough pans, you can make the full batch all at once.



 SERVINGS: 16



PREP TIME

2 hrs 45 mins

COOK TIME

1 hr 15 mins

TOTAL TIME

4 hrs

INGREDIENTS

FOR THE CAKE:

- 16 oz sour cream, at room temperature (2 cups)
- 5 oz milk, at room temperature (2/3 cup)
- 1 TBSP vanilla extract
- 6 eggs, at room temperature
- 12 oz butter, at room temperature, (3 sticks)
- 20 oz cake flour, (5 cups)
- 21 oz granulated sugar, (3 cups)
- 5 tsp baking powder
- 1 tsp salt

FOR THE FRENCH TOASTING PROCESS:

- 3 eggs
- 1/2 cup International Delight French Toast Swirl coffee creamer, (can substitute milk or whipping cream)
- 1/3 cup granulated sugar

FOR THE BUTTERCREAM:

- 8 oz unsalted butter, at room temperature



- 24 oz powdered sugar, (6 cups)
- 6-8 TBSP International Delight French Toast Swirl coffee creamer, (can substitute milk or whipping cream)
- 1/4 tsp salt
- 1 tsp ground cinnamon
- 1 tsp vanilla extract
- 1/2 tsp maple extract

TO DECORATE AND ASSEMBLE:

- Assorted fresh berries
- Powdered sugar
- Maple syrup
- Whipped cream

INSTRUCTIONS

TO MAKE THE CAKES:

1. Preheat the oven to 350 Line six 8-inch square cake pans with parchment, and spray with nonstick cooking spray. Alternately, use two silicone "Cakewich" bread-shaped silicone cake molds.
2. Whisk together the sour cream, milk, and vanilla extract in a small bowl. Whisk the eggs in a medium bowl, then add approximately a third of the sour cream mixture to the beaten eggs (it doesn't have to be a precise measurement), and set both aside for now.
3. Combine the cake flour, sugar, baking powder, and salt in the bowl of a stand mixer fitted with a paddle attachment. Mix on low speed for about a minute to combine the dry ingredients.
4. Add the room temperature butter and the remaining sour cream mixture to the large mixing bowl, and mix on low speed until the dry ingredients are moistened. Turn the mixer to medium speed, and mix for a minute and a half. Scrape down the bottom and sides of the bowl very well.
5. Now add the egg mixture in three batches, mixing for 20-30 seconds after each addition, and scrape the bottom and sides well after each mixing. Once the batter is done being mixed, again scrape the bottom and sides of the bowl with a rubber spatula, and give the batter a few more stirs to make sure everything is incorporated. Divide the batter evenly between the pans.
6. If you are using the Cakewich silicone molds: place the cakes on an insulated baking tray (so the bottoms don't burn) and bake for 65-75 minutes, until a toothpick inserted into the center comes out clean. If the tops start to get too dark, place tented foil over the top.
7. If you are using the 8-inch square cake pans: bake for 22-25 minutes, until a toothpick inserted into the center comes out clean.
8. Let the cakes cool on a wire rack for 15 minutes, then gently turn them out and let them cool completely before assembly.

TO MAKE THE FRENCH TOAST:

1. Prepare the cakes: If you have made the thicker cakewiches, thinly slice off the tops and bottoms so that the cakes are flat and the white interior is revealed. Cut each cake into 3 thin layers, so you have 6 layers total. If you have made 6 square cakes, slice off the tops and bottoms so the cakes are flat and the white interior is revealed.
2. Whisk the eggs and creamer together. Use a pastry brush to brush the top of each cake layer with the egg mixture, and sprinkle sugar on top. Heat a nonstick skillet to medium heat, and melt a pat of butter in the skillet. Place a cake layer, sugar side-down in the butter, and cook until golden brown and the sugar is caramelized.
3. While the cake layer is cooking, brush the exposed side with more egg, and sprinkle with sugar. Very carefully and gently flip the cake layer over and cook on the second side. Repeat, adding more butter as necessary, until all of the layers are cooked. Cool completely before assembling.

TO MAKE THE BUTTERCREAM:

1. Beat the butter with an electric mixer on medium speed for 1-2 minutes, until creamy and light in color. Add the powdered sugar, 6 TBSP of creamer, salt, cinnamon, vanilla, and maple extract, and mix well, until light and fluffy. If the frosting is too stiff for your liking, slowly stream in the remaining 2 TBSP creamer, a bit at a time, until you get a texture you like.

TO DECORATE AND SERVE:

1. Place a cake layer on your serving plate, and top with a generous $\frac{3}{4}$ cup frosting. Spread almost all the way out to the edge. Top with a second layer, slightly offsetting it from the first, the way a stack of French toast is often haphazardly stacked on top of each other. Continue to layer the cake slices and frosting until all of the cakes are stacked.
2. Top the cake with the fresh berries on top and scattered on the serving plate and peeking out from in between the cake layers. Finish with the toppings of your choice, like powdered sugar, whipped cream, and/or maple syrup. This cake can be kept, well-wrapped, in the refrigerator for several days—just don't add the syrup or whipped cream until shortly before you're ready to serve. For the best taste and texture, serve at room temperature.

RECIPE NOTES

The cake recipe was adapted from Rose Levy Beranbaum's Golden Butter Cake.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/french-toast-cake/>

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