



Main Dishes

Fruity Frenchcakes

4 Davidson's Safest Choice™ Pasteurized Shell Eggs
2 tbsp. skim or low fat milk
¼ tsp. Almond extract
12 (1/2 inch) slices day-old pound cake
1 ½ cups flaked coconut
6 tbsp. butter, divided
Sliced fresh strawberries
Whipped Cream, optional

In pie plate or shallow dish, with a fork, beat together eggs, milk, and almond extract until blended thoroughly. Soak 6 of the cake slices in egg mixture, letting them stand about 60 seconds on each side. Meanwhile, spread coconut evenly in another shallow dish. With pancake turner, place slices on coconut. Turn slices to coat each side.

In large skillet over medium heat, heat 3 tablespoons of butter until just hot enough to sizzle a drop of water. Place cake slices in pan and cook until lightly browned, about 3 to 4 minutes. Turn and continue cooking until lightly browned on other side and no visible liquid egg remains. Remove from pan; keep warm while repeating procedure with remaining cake slices.

To serve, top cake slices with strawberries and whipped cream, if desired.

Yield: 6 servings

