



## **Chocolate Decadence French Toast**

### **Components**

Chocolate Yogurt Loaf (or store bought chocolate pound cake)

Strawberry Nut Sauce

Devonshire Cream

Chocolate Sauce

French Toast Batter

French Toast

### **Chocolate Yogurt Loaf** (if making your own, prepare the previous day)

1 ½ cups of sugar

¾ cup butter

2 teaspoons salt

1 ¾ teaspoons baking soda

1 ½ cups egg whites

1 ½ cups plain yogurt

1 ½ cups flour

½ cup cocoa powder

¼ cup chocolate chips

### **Method**

1. Pre-heat the oven to 375 degrees and grease the loaf pan.
2. In a mixer, combine the sugar, butter, salt, and baking soda; mix on high speed for 5 minutes.

3. Add the egg whites slowly, scraping the bowl after each addition. Don't over-mix; just make sure all ingredients are well combined.
4. Add the yogurt and mix thoroughly.
5. Sift the flour and cocoa powder and add to the wet mixture.
6. Pour into greased loaf pan and bake for 20 minutes.
7. Remove and cool on a baking rack.

### **Strawberry Nut Sauce**

¼ pound unsalted butter (room temperature)

¼ pound light brown sugar

2 pints strawberries (sliced)

4 tablespoons pistachios

### **Method**

1. Melt butter in medium size sauté pan over low heat, then add sugar and heat until dissolved.
2. Add sliced strawberries and pistachios and sauté for 1 minute; set aside.

### **NORMA'S Devonshire cream**

½ cup heavy cream

½ cup Devonshire cream (If Devonshire cream is not available, use an additional ½ cup heavy cream)

4 tablespoons powdered sugar

### **Method**

1. Combine all ingredients.
2. Whip on medium speed until peaks are formed.

### **Chocolate Sauce**

2 cups dark chocolate chips

### **Method**

Using a double boiler, melt the chocolate chips approximately 5-8 minutes; set aside while keeping warm.

### **French Toast Batter**

4 eggs

¾ cup sugar

1 teaspoon vanilla extract

½ tablespoon cinnamon

2 cups heavy cream

½ tablespoon Grand Marnier

4 tablespoons clarified butter (regular butter can be used if clarified butter is not available)

### **Method**

1. In a large mixing bowl, whisk the eggs, sugar, vanilla, and cinnamon.
2. Add the heavy cream and Grand Marnier; set aside.

### **French Toast**

1 chocolate yogurt loaf

French toast batter

1. Slice bread into ½" slices.
2. Soak bread thoroughly with French toast batter. Drain the excess batter.
3. Cook over medium heat in a non-stick pan for approximately 2 minutes on each side or until golden brown.

### **Assembly**

1. Place one piece of toast on a plate and top with strawberry nut sauce.
2. Repeat two additional times until you have built your "tower of toast"; top it off by covering with the remaining strawberry nut sauce.
3. Drizzle chocolate sauce on top of the tower and finish with a dollop of NORMA'S Devonshire Cream.