



[Strawberry Breakfast Sandwich](#)

Recipe found on [AnnsEntitledLife.com](#)

Strawberry Breakfast Sandwich Ingredients:

- 1 qt Strawberries
- 1 5/8 cups Sugar, divided
- 10 TBSP Butter, divided
- 5 Eggs, divided
- 1 tsp Vanilla Extract
- ½ tsp Almond Extract
- 2 cups Flour
- ½ tsp Baking Powder
- 8oz Sour Cream
- ¼ cup Milk
- ½ cup Mascarpone, softened

Strawberry Breakfast Sandwich Directions:

- Hull and then slice strawberries lengthwise.
- Place sliced strawberries in a container with a lid.
- Pour ¼ cup sugar over the top of the strawberries.
- Cover with a lid, and place in the refrigerator overnight.
- Preheat Oven to 325°.
- Beat together 1 1/3 cups Sugar and butter.

- Add eggs and vanilla and almond extract, beat until mixture is fluffy.
- Combine flour and baking powder.
- Add flour mixture and sour cream to batter mixture, alternately, mix well.
- Pour mixture into greased and floured loaf pan.
- Bake 1 hour and 5 minutes or until inserted wooden toothpick comes out clean
- Cool pan on wire rack 10 -15 minutes and scrape knife along pan edge before removing loaf from pan.
- Allow sour cream pound cake to cool completely on the wire rack after removal.
- **To make the strawberry sandwich:**
- Place 3 eggs and ¼ cup milk into a medium sized bowl; whisk together by hand.
- Slice 8-12 slices of pound cake. (2 pieces per serving)
- Dip the pound cake into the egg batter, first one side, than the next.
- Heat ½ tablespoon of butter in a fry pan. Make sure the butter melts completely, and is very hot without scorching.
- Place the egg coated pound cake into the fry pan.
- Allow to cook on **one side** for 2½ minutes.
- Remove from pan to a clean plate, cooked side up.
- Smear with mascarpone.
- Place sliced strawberries on top to the mascarpone until covered.
- Place ½ tablespoon butter in the pan, allow melting completely - making sure it is very hot without scorching.
- Return egg batter pound cake to the hot frying pan, batter side down.
- Cook for 2 minutes, or until golden. Do not overcook. You may place a lid on top to make the mascarpone melt a bit, but it isn't really necessary.
- Top with whipped cream, maple syrup or powdered sugar.

If not making your own pound cake:

- I am assuming you could use store-bought pound cake instead, although I have not done so.

Recipe using store bought pound cake:

- 1 qt Strawberries
- ¼ cup Sugar
- 3 Eggs
- ¼ cup Milk
- 8-12 slices Pound Cake (2 pieces per serving)
- ½ cup Mascarpone, softened

Make the strawberries, the skip to the **To make the strawberry sandwich** part of the directions above!