



Brûléed Butter Pound Cake

Ingredients:

18 oz Bake'n Joy Pan Free Butter Pound Cake #9160220
3 Tbsp. Bake'n Joy Sanding Sugar Topping #0209215
¼ cup seasonal fruit compote

Instructions to prepare loaf:

Remove desired number of frozen portioned loaves from freezer. Place loaf in aluminum pan on sheet pan. Garnish with approximately 1 ½ Tbsp. of sanding sugar. Bake in a preheated 325 - 350°F convection oven with low fan for 45-50 minutes or until done. Loaves are done with top springs back to light touch. Allow time to cool before slicing.

Instructions to brûlée loaf:

Cut loaf into desired sized slice. Sprinkle top side of slice with approximately 1 ½ Tbsp. of sanding sugar. With a medium flame of a brûlée torch or blow torch, slowly brush over top of sugar with flame until achieving desired caramelization of the sugar.

Suggested servings/variations:

Serve along side ice cream, crème anglaise, fresh berries and whipped cream or seasonal compote.

Try with any of the Bake'n Joy Pan Free Loaves for an easy upscale twist to your next dessert.