BREADS AND SWEET DOUGHS No.D 022 00

FRENCH TOAST

Yield 100 Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
206 cal	29 g	9 g	6 g	148 mg	324 mg	94 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>
WATER	5-3/4 lbs	2 qts 3 cup	
SUGAR,GRANULATED	10-5/8 oz	1-1/2 cup	
MILK,NONFAT,DRY	5-5/8 oz	2-3/8 cup	
EGGS,WHOLE,FROZEN	7-1/2 lbs	3 qts 2 cup	
BREAD,WHITE,SLICED	11 lbs	200 sl	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Place water in a mixer bowl.
- 2 Combine water, milk and sugar; blend well. Whip on low speed until dissolved, about 1 minute.
- 3 Add eggs to ingredients in mixer bowl; whip on medium speed until well blended, about 2 minutes.
- 4 Dip bread in egg mixture to coat both sides. DO NOT SOAK.
- 5 Lightly spray grill with non-stick spray. Place bread on griddle; cook on each side about 1-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.