

FRENCH TOAST (THICK SLICE)

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
305 cal	48 g	12 g	6 g	147 mg	573 mg	104 mg

Ingredient

WATER
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 EGGS,WHOLE,FROZEN
 BREAD,FRENCH,THICK SLICE
 COOKING SPRAY,NONSTICK

Weight

5-3/4 lbs
 5-5/8 oz
 10-5/8 oz
 7-1/2 lbs
 18-3/4 lbs
 2 oz

Measure

2 qts 3 cup
 2-3/8 cup
 1-1/2 cup
 3 qts 2 cup
 200 sl
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Place water in mixer bowl.
- 2 Combine milk and sugar; blend well. Add to water; 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 Cut each loaf diagonally into 16 slices, 3/4 inch thick (ends removed). Dip bread in egg mixture to coat both sides. DO NOT SOAK.
- 5 Lightly spray griddle 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.