

OVEN BAKED FRENCH TOAST

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
199 cal	31 g	9 g	4 g	1 mg	365 mg	99 mg

Ingredient

WATER
 EXTRACT,VANILLA
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 CINNAMON,GROUND
 EGG SUBSTITUTE,PASTEURIZED
 BREAD,WHITE,SLICED
 COOKING SPRAY,NONSTICK

Weight

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

Measure

2 qts 3 cup
 1/4 cup 1-2/3 tbsp
 2-3/8 cup
 1-1/2 cup
 1 tbsp
 3 qts 2 cup
 9 gal 2-7/8 qts
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Place water and vanilla in mixer bowl.
- 2 Combine milk, sugar, and cinnamon; blend well. Add to water; mix at low speed until dissolved or for about 1 minute.
- 3 Add egg substitute to ingredients in mixer bowl; mix at low speed until well blended, about 1 minute.
- 4 Stir egg mixture before using to redistribute cinnamon. Dip bread slices in egg mixture to coat both sides. Do not soak.
- 5 Lightly spray sheet pans with non-stick spray. Place dipped bread slices on pans 4 by 6.
- 6 Bake 20 to 25 minutes or until toast is golden brown in 450 F. oven or using a convection oven, bake at 425 F. for 12 to 14 minutes on high fan, open vent or until golden brown. Use batch method of preparation. Toast becomes tough when held more than 15 minutes.