

# Baked French Toast Strips

Meal Components: Grains, Meat / Meat Alternate

Breakfast, J-03

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Texas Toast whole grain-rich bread, 1/2" thick (1 1/2 oz slices)	3 lb 5 oz	35 slices	6 lb 10 oz	70 slices	<ol style="list-style-type: none"> <li>Cut each slice of bread into 3 even strips. Arrange 35 of these strips of bread in each steamtable pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans.</li> </ol>
Frozen whole eggs, thawed	2 lb 15 oz	1 qt 1 1/2 cups	5 lb 14 oz	2 qt 3 1/8 cups	
OR		OR		OR	<ol style="list-style-type: none"> <li>Combine the eggs, milk, sugar, salt, and vanilla in a mixing bowl. Mix with paddle attachment for 5 minutes on medium speed, until ingredients are well blended.</li> </ol>
Fresh large eggs (see Special Tip)		27 each		53 each	
Lowfat 1% milk		1 qt 2 cups		3 qt	<ol style="list-style-type: none"> <li>Pour 1 qt 1 cup of egg mixture over each pan of bread strips.</li> </ol>
Sugar	10 oz	1 1/4 cups	1 lb 4 oz	2 1/2 cups	
Salt		1 1/2 tsp		1 Tbsp	<ol style="list-style-type: none"> <li>Cover pans with plastic wrap and chill for 4-24</li> </ol>

Vanilla	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
Ground cinnamon	2 tsp	1 Tbsp 1 tsp	<p>5. Sprinkle cinnamon on top</p> <p>6. Bake: Conventional oven: 425° F for 35 minutes. Convection oven: 375° F for 20 minutes. CCP: Heat to 145° F for 3 minutes.</p> <p>7. CCP: Hold for hot service at 135° F or higher. Portion 2 strips.</p>

### Notes

**Special Tips:**

For 50 servings, use 13 ½ oz (1 qt ¼ cup) dried whole eggs and 1 qt ¼ cup water in place of eggs.

For 100 servings, use 1 lb 10 ½ oz (2 qt ½ cup) dried whole eggs and 2 qt ½ cup water in place of eggs.

Serve with Spiced Apple Topping (G-09), lowfat yogurt, fresh fruit, or maple syrup.

**A new nutrient analysis will be coming.**

**Updated July 2014. Restandardization is progress.**

Serving	Yield	Volume
2 strips provides 1 oz equivalent meat alternate and 1 oz equivalent grains.	<b>50 Servings:</b> about 9 lb  <b>100 Servings:</b> about 18 lb	<b>50 Servings:</b> 3 steamtable pans  <b>100 Servings:</b> 6 steamtable pans