

# over the top french toast



Serving Suggestion



## over the top french toast

portion size:  
1 slice

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Apples, sliced in water, USDA	1 #10 can		2 #10 cans		<ol style="list-style-type: none"> <li>Preheat oven to 350° F.</li> <li>Combine apples, sugar, and cinnamon in 2" or 4" full hotel pan. Add up to 1 ½ c. water to thin apple mixture if needed. Cover and bake at 325°F. for 25-30 minutes or until apples are tender. Hold at 140°F. until service.</li> <li>Lay French toast on parchment lined baking sheets and bake at 350°F. for 10 minutes.</li> <li>Remove from oven. Place 3 slices of folded turkey ham on each piece of French toast. Return to oven for 5 - 10 more minutes until ham is heated.</li> <li>To portion, serve 1 slice turkey topped French toast with #16 scoop (¼ c.) of warm apples on top.</li> </ol>
Sugar, granulated	6 oz.		1 c. 4 oz.		
Cinnamon, ground	¾ tsp.		1 ½ tsp.		
Water, as needed					
French toast, whole grain, glazed, 3.25 oz., RTU	50 ea.		100 ea.		
Sliced Turkey Ham, .51 oz., #2565/2565-21, thawed		5 lbs.	10 lbs.		

• 1 serving provides 2 oz. meat/meat alternate,  
2 servings bread grain and ¼ c. fruit.

For preparation by a food preparation establishment only,  
according to the food code or equivalent.

### Nutrients Per Serving

Calories	310 cal	Trans Fat	0 g	Carbohydrates	40 g
Fat	10 g	Cholesterol	136 mg	Dietary Fiber	3 g
Saturated Fat	3 g	Sodium	629 mg	Protein	17 g