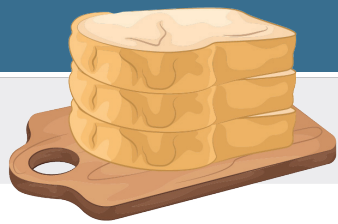


SHEET PAN FRENCH TOAST



November 28

National French Toast Day

INGREDIENTS

- Cooking Spray
- 4 Large Eggs
- 1 Cup Milk
- ½ Teaspoon Cinnamon
- 1 Teaspoon Vanilla Extract
- ⅛ Teaspoon Salt
- 8 Slices Brioche Bread (enriched)

DIRECTIONS

1. Preheat the oven to 425°.
2. Generously spray a large non-stick rimmed half sheet pan (18×13 inches) with cooking spray.
3. In a medium bowl, whisk together the eggs, milk, cinnamon, vanilla extract, and salt until well-combined.
4. Pour the egg mixture into the prepared pan.
5. Put the bread slices in the pan in a single layer; let them sit for about 1 minute to soak up some of the egg mixture.
6. Flip the bread slices over; let them sit until the egg mixture has been fully absorbed into the bread (this may take a few minutes).
7. Bake for 10 to 12 minutes or until the bottom of the bread is golden brown.
8. Flip the bread slices over; bake for an additional 5 to 10 minutes or until the other side of the bread is golden brown.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

8 Slices

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	2 Slices