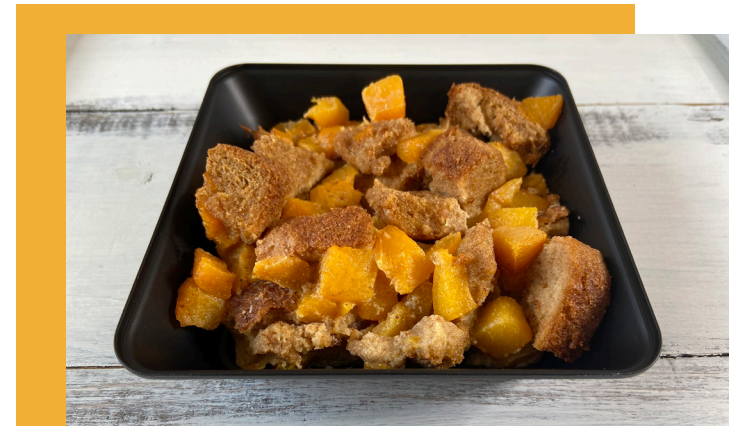


# Spice French Toast Peach Bake



Category: Entrée  
 Portion Size(s): 1 piece  
 Meal Components: 1 oz eq grain; 1/8 cup fruit

Ingredients:	100 Portions	
	Weight	Measure
Nonstick cooking spray		4 sprays
Whole grain or whole grain-rich bread, cubed (at least 28 gm each slice)	6 lbs 4 oz	100 slices
Peaches, diced, extra light syrup, canned, drained (USDA or Commercial*)	12 lbs 4 oz	1 gal 2 qts 1 cup OR 3 #10 cans
Margarine, trans fat free		1 ½ cups
Maple syrup		1 qt
Pumpkin pie spice		1/3 cup
Eggs, liquid whole, frozen (USDA or Commercial)	32 eggs each	6 cups
Milk, 1% low-fat	32 fl oz	1 qt



Spice French Toast Peach Bake

## Directions:

1. Preheat oven to 350 °F.
  2. Prepare Pans and Toast Bread: Spray 4 – 12" x 20" x 2-1/2" steamtable pans with nonstick cooking spray. Prepare 25 servings in each pan. Place 1 lb 9 oz of cubed bread into each pan. Toast bread in the oven for 5 minutes. Remove from the oven and stir. Place back in the oven and toast for 5 more minutes. Remove from the oven and set aside.
  3. Combine Margarine, Maple Syrup, and Spice: In a pot on the stove or in an oven proof pan in the oven, melt margarine, maple syrup, and pumpkin pie spice together for 4-5 minutes. Whisk to combine all ingredients. Cool for 5 minutes.
  4. Prepare Wet Ingredients: In a large bowl, whisk eggs, milk, and peaches together. Add spiced maple margarine mixture. CCP: Hold at 40 °F or lower.
  5. Prepare French Toast Bake: Divide wet ingredients evenly and stir in each pan of toasted cubed bread.
  6. Bake French Toast Bake: Bake in the oven for 45 minutes or until bake becomes firm and toasted. CCP: Heat to 165 °F or higher for 15 seconds.
  7. Serve: Remove from the oven and let sit for 10 minutes. Cut into 5 x 5 pieces. CCP: Hold at 140 °F or higher.
- For Grab n Go Service: Place in heatproof containers with breathable lids to prevent sogginess. CCP: Hold and serve at 140 °F or higher.

# Spice French Toast Peach Bake



Category: Entrée  
Portion Size(s): 1 piece  
Meal Components: 1 oz eq grain; 1/8 cup fruit

## Nutrients Per One Serving (K-12):

Calories	171 kcal	Total Fat	6 g	Total Dietary Fiber	3 g	Vitamin C	1 mg
Saturated Fat	1 g	Trans Fat	0 g	Protein	5 g	Iron	0 mg
Sodium	171 mg	Cholesterol	70 mg	Vitamin A	259 IU		
Sugars	9 g	Carbohydrates	27 g	Calcium	15 mg		

## Components Per One Serving (K-12):

Meat/ Meat ALT	Grain	Vegetable(s)	Fruit	Milk
0 oz.eq.	1 oz.eq.	0 cup(s)	1/8 cup(s)	0 cup(s)

## Serving Size:

Serving Size: 1	Yield: 100 pieces
NSLP/SBP Crediting Information	
K-8:	1 oz eq grain; 1/8 cup fruit
9- 12:	1 oz eq grain; 1/8 cup fruit

## Yield Study:

Peaches, diced, extra light syrup, canned, drained = 12.25 lbs = 25 cups, this cooked provides 1/8 cup fruit each serving or 12.5 cups, cooked.