

French Toast

9 cups water

5 cups milk, nonfat, dry

1 ½ cups sugar

2 TBLS salt

60 eggs

About 200 slices of bread (10 loaves - varies depending on shape of bread and thickness of slices)

Cooking spray or oil

Combine water, milk powder, sugar and salt until it has dissolved. Add eggs and mix until thoroughly blended. Dip bread into egg mixture as described.

Make up the batter for the French toast and place in a pan from which you can dip the bread. Dip the bread on both side and place on a large sheet pan. Continue to do so until the pan is full. Carry the pan over to the griddle and transfer the bread to the hot griddle with your gloved hand or a spatula. Take the pan back to the dipping station and fill the sheet pan again.

Preheat the griddle to 375° or to medium high. Lightly oil the griddle. Once the pan is good and hot, place the dipped bread onto the griddle. Cook until golden brown (2-4 minutes, depending on the size and thickness of the bread) on both sides. Remove from the griddle and repeat the process until all the bread has been cooked.

Internal temperature must reach 145 degrees or higher for 15 seconds.

You may need to scrape off excess drips on the griddle between cooking batches and re-oil the griddle.

Serving size – 2 slices per portion.

Serve with syrup or jam/jelly and butter