



# Level 4 Pureed French Toast





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## INGREDIENTS

	1 Serving	8 Serving	16 Serving
<b>THICK &amp; EASY® Pureed Bread &amp; Dessert Mix</b> Item: 118519	¼ cup	1 – 10.6 oz bag	2 – 10.6 oz bags
Vegetable oil	1 Tbsp	½ cup	1 cup
Brown sugar	1 tsp	2 Tbsp + 2 tsp	¼ cup + 1 ½ Tbsp
Cinnamon	1/8-1/4 tsp	2 tsp	1 Tbsp + 1 tsp
Vanilla extract	1/8 tsp	1 tsp	2 tsp
Hot Water	6 Tbsp	3 cups	1½ quarts

## NUTRITION

**Serving Size:** 2 slices  
4 oz. or 2 #20 scoops  
**Calories:** 250  
**Total Fat:** 15g  
**Saturated Fat:** 2g  
**Trans Fat:** 0g  
**Cholesterol:** 0mg  
**Sodium:** 140mg  
**Total Carbs:** 29g  
**Dietary Fiber:** 0g  
**Total Sugars:** 9g  
**Added Sugars:** 3g  
**Protein:** 4g  
**Vitamin D:** 0% DV  
**Calcium:** 0% DV  
**Iron:** 0% DV  
**Potassium:** 0% DV

## DIRECTIONS

1. Lightly spray pan(s) with non-stick cooking spray.
2. Combine cinnamon, brown sugar and **THICK & EASY® Pureed Bread & Dessert Mix** in a mixing bowl. Add oil and stir until mixture resembles wet sand.
3. Add vanilla extract to hot water, then add to bread mixture and stir briskly with wire whip until blended.
4. Immediately pour into a flat pan(s) or food molds and spread evenly with a spatula.
5. Cover and allow to rest at room temperature or in refrigerator for a minimum of 30 minutes.
6. Cut bread into squares and place 2 squares or 2 bread shaped portions onto a serving plate.
7. Just prior to serving, heat each individual portion until warm.
8. Top with syrup and whipped cream, if desired.