

<b>Recipe Name:</b>	French Toast Sticks w/Cinnamon Sugar
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<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
French Toast Sticks	1 oz	Bake Crafters (Sysco)	5710377	2 Grain
		140/1.1 oz		
Cinnamon Sugar	2 Cups	Sysco		
Melted Butter	1 lb	Sysco		
Pineapple Chunks	2 #10 Cans	Sysco		

<b>Instructions</b>	
Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: <b>Cooking details</b></i>	
<ul style="list-style-type: none"> <li>a. pan type and size</li> <li>b. whether you line the pan with parchment paper</li> <li>c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)</li> <li>d. whether you cover with parchment paper and foil</li> <li>e. oven temperatures, cooking times</li> <li>f. internal temperature checks</li> </ul>	
<i>Include if applicable: <b>Packaging information</b> (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)</i>	
<b>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</b>	
1: Heat in oven at 350 degrees for 10-12 minutes	
2: Brush with butter	
3: Sprinkle with cinnamon sugar until coated	
4: Open can. Drain pineapple chunks	
4: Serve 3 French Toast Sticks per student and with 2 oz of pineapple chunks on top	

<b>Yield:</b>	46
<b>Recipe #:</b>	6