001346 - Frnch Tst Bake w/Berry Compote   **Recipe HACCP Process: #2 Same Day Service**

Source: Owensboro HS
Number of Portions: 48
Size of Portion: serving

Meat/Alt: 1 oz
Grains: 2 oz
Fruit: 0.5 Cup
Vegetable: 0 Cup
Milk: 0 Cup

Ingredients	Amount	Directions
903907 French Bread..	8 Loaf	Preheat oven 350 degrees.
903893 EGGS..	24 Each	Grease baking pans.
001082 MILK,LOWFAT,FLUID,1% MILKFAT,W/ VIT A........................	8 CUP	
799971 HALF & HALF FAT FREE...	4 CUP	For French Toast:
019296 HONEY...	2 CUP	In a large mixing bowl, whisk together eggs, milk, half & half, honey, vanilla and cinnamon.
002050 VANILLA EXTRACT..	1/2 CUP	In a seperate bowl tear french bread into medium sized chunks. Pour egg mixture into the
002010 CINNAMON,GROUND..	5 TBSP + 1 TSP	bread bowl and toss lightly. Place bread mixture into greased baking pans, distribute evenly and set aside.
019334 SUGARS,BROWN...	6 CUP, packed	For Topping:
051432 FLOUR, ALL PURPOSE, ENRICHED, UNBLEACHED.............	1 CUP	In a medium bowl, combine brown sugar, all-purpose flour, whole wheat flour, and
050400 FLOUR, WHOLE WHEAT...	2 CUP	cinnamon.
002010 CINNAMON,GROUND..	5 TBSP + 1 TSP	Cut butter into small pieces and place over brown sugar mixture.
902822 MARGARINE..	2 1/2 CUP	With a fork mash butter into mixture until resembles small crumbs.
		Sprinkle topping mixture evenly over bread mixture.
		Cover with alumnium foil and bake for 30 minutes.
		Remove foil and put back in oven additional 20 minutes or until golden brown and baked through.
009236 PEACHES,RAW..	16 medium (2-2/3" dia)	For Berry Compote:
009316 STRAWBERRIES,RAW..	16 CUP, whole	Wash all fruit.
009050 BLUEBERRIES,RAW...	6 CUP	Place 3 cups of blackberries in saucepan. Place strainer on saucepan. Smash the
009302 RASPBERRIES,RAW..	6 CUP	remaining blackberries against the side of strainer using a spoon.
009042 BLACKBERRIES,RAW...	6 CUP	Pour orange juice over blackberry pulp.
009506 ORANGE JUC,CHILLED,INCL FROM CONC,W/ ADD CA &....	4 CUP	Peel peaches and dice and place in sauce pan.
		Cut top off stawberries and dice, place in sauce pan.
		Add remaiing fruits and set to medium heat.
		Once mixture starts bubbling, reduce heat slightly.
		Using a masher lightly mash the fruit mixture.
		Continue cooking over low-medium heat 10-12 minutes. Occasionally mashing. Remove from heat and serve (1/2 cup) over french toast (2 slices).
		Hold at 135 degrees for service

*Nutrients are based upon 1 Portion Size (serving)

Calories	479	kcal	Cholesterol	*2.71*	mg	Sugars	*52.36*	g	Calcium	*165.63*	mg	16.85%	Calories from Total Fat
Total Fat	8.97	g	Sodium	395.20	mg	Protein	10.64	g	Iron	*1.35*	mg	6.82%	Calories from Sat Fat
Saturated Fat	3.63	g	Carbohydrate	94.06	g	Vitamin A	*394.23*	IU	Water¹	*191.46*	g	*0.00%*	Calories from Trans Fat
Trans Fat²	*0.00*	g	Dietary Fiber	*5.79*	g	Vitamin C	*48.24*	mg	Ash¹	*1.20*	g	78.51%	Calories from Carbohydrates
												8.88%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.