

## Puree Bread Slices (Served Hot)

French Toast, Hot Open Face Sandwiches, Warm Toast

<u>Ingredients</u>	<u>Weight (12 svgs.)</u>	<u>Measures</u>		
		12 svgs.	24 svgs.	48 svgs.
Puree Bread & Bakery Mix	10 oz	1 3/4 cups	3 1/2 cups	1 3/4 qts
Water, Hot Tap or Urn	12 oz	1 1/2 cups	3 cups	1 1/2 qts
Vegetable Oil	1 oz	2 tbsps	1/4 cup	1/2 cup

**Preparation**

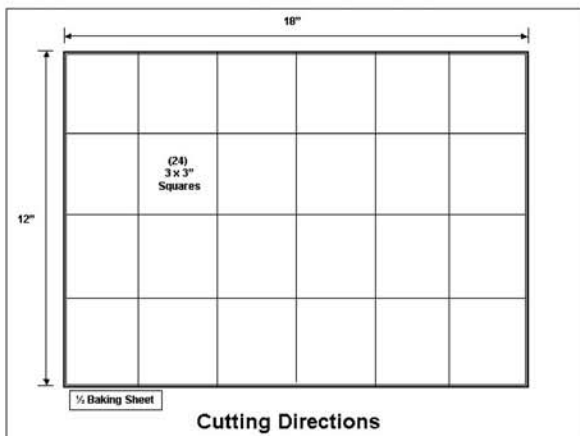
WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add vegetable oil and Hot water to puree bread mix. Blend quickly and thoroughly with a rubber spatula.
3. Spread prepared bread mix evenly into a pan sprayed with food release.
4. Cut into 3" by 3" squares for one bread serving. Hint: Using a plastic spatula to cut and serve the product allows for a cleaner cut.
5. Cover and place on steamtable to keep warm until service, or serve immediately.

*Be sure to follow facility HACCP guidelines.*

12 servings fills 1/2 steamtable pan or 1/4 baking sheet  
 24 serving fills 1 full steamtable pan or 1/2 baking sheet  
 48 servings fills 2 full steamtable pans or 2 1/2 baking sheet

**Portion Size: 1 - 3" x 3" slice = 1 bread svg**



Nutritional Facts
<b>Amount per serving</b>
Calories: 97
<b>Total Fat:</b> 3.7g
<b>Cholesterol:</b> 4mg
<b>Sodium:</b> 83mg
<b>Total Carbs:</b> 15.3g
<b>Dietary Fiber:</b> 2g
<b>Protein:</b> 1g