

FRENCH TOAST PUFF

Yield 100

Portion 2 Halves

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
284 cal	48 g	7 g	6 g	30 mg	570 mg	175 mg

**Ingredient**

EGGS,WHOLE,FROZEN  
 SUGAR,GRANULATED  
 SALT  
 EXTRACT,VANILLA  
 MILK,NONFAT,DRY  
 WATER,WARM  
 FLOUR,WHEAT,GENERAL PURPOSE  
 BAKING POWDER  
 BREAD,WHITE,SLICE

**Weight**

1-1/2 lbs  
 1-1/4 lbs  
 1-7/8 oz  
 1-1/4 oz  
 6-7/8 oz  
 7-7/8 lbs  
 8-1/4 lbs  
 6-3/4 oz  
 5-1/2 lbs

**Measure**

2-3/4 cup  
 2-3/4 cup  
 3 tbsp  
 2-2/3 tbsp  
 2-7/8 cup  
 3 qts 3 cup  
 1 gal 3-1/2 qts  
 3/4 cup 2 tbsp  
 100 sl

**Issue**

**Method**

- 1 Combine eggs, sugar, salt, vanilla, milk, and water in mixer bowl. Beat at medium speed until well blended.
- 2 Add slowly flour and baking powder; mix at medium speed until smooth.
- 3 Cut bread in half diagonally. Dip half slices of bread in batter. Drain.
- 4 Fry until golden brown. Drain on absorbent paper.

**Notes**

- 1 In Step 5, serve with maple, blueberry or strawberry syrup, marmalade, jam, or jelly.
- 2 In Step 5, serve with well-drained canned sliced peaches, fruit cocktail or thawed, well-drained strawberries.
- 3 Puffs, while warm, may be rolled in Cinnamon Sugar Filling, Recipe No. D 042 00 or dusted with powdered sugar.