



Recipes

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Baked French Toast Tortilla Dippers

Prep Time: 5 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

- 1 1/2 cups French Toast Egg Batter, See related recipe
- 3 cups Vanilla Greek yogurt
- 1 1/2 tsp. Cinnamon sugar
- 1 Tbsp. Maple extract
- 6 cups Mixed fresh fruit
- 24 each 6" Smart Hearty Grains™ Tortilla (47086)

Directions:

1. To Make French Toast Egg Batter, combine all ingredients in a shallow container and whisk to combine. Reserve refrigerated.
2. Combine yogurt and maple extract. Whisk until incorporated and reserve refrigerated.
3. To prepare single serving: dip 2 tortillas in French Toast Egg Batter, making sure each tortilla is coated. Allow excess batter to drip off before placing directly on preheated 350°F griddle, cooking 30 seconds per side, or on parchment-lined sheet pans to bake in 300°F oven for 2 minutes per side. Remove from griddle or oven and sprinkle each side with a pinch of cinnamon sugar while hot. Fold each into quarters and serve warm with 2 oz. maple yogurt for dipping and ½ cup of mixed fruit.



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French Toast Egg Batter

Serves 1

Ingredients:

2 each Eggs , large, beaten

1 cup Milk , 1%

1 tsp. Ground Cinnamon

2 tsp. Vanilla Extract

Directions:

