



Recipes

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Crunchy French Toast

Serves 6

Ingredients:

5 Mission® 8" Heat Pressed Flour Tortillas (10410) ,
torn into pieces

1/2 oz. Cinnamon Sugar

12 oz. Liquid Eggs

4 oz. Heavy Cream

1 Tbsp. Vanilla Extract

6 slices Hawaiian Egg Bread

Butter

Maple Syrup

Directions:

1. Preheat oven to 400° F. Place torn Mission® flour tortillas in food processor. Process into coarse flakes. Transfer to a baking sheet and bake for 8-10 minutes or until deep golden brown and crispy. Place in half pan and allow to cool. Toss with cinnamon sugar.

2. Combine the egg, cream and vanilla in a half pan. Dip the bread into the egg mixture to coat. Dip into the tortilla flakes.

3. Melt butter on a flat grill or sauté pan. Cook French toast until golden brown, about 1-2 minutes per side. Serve with maple syrup.