

French Toast Casserole

Blueberry & cream cheese French toast casserole with bacon, yogurt & fruit

This package contains:

INGREDIENTS

- Day old/crusty bread x 10 loaves
- Large eggs x 80
- Half & half x 6L
- Ground cinnamon x 1/4 cup
- Vanilla x 1/4 cup
- Frozen blueberries x 10 cups
- Cream cheese x 3 kg
- Seasonal Fruit
- Yogurt cups x 60
- Pancake syrup x 1 bottle
- Bacon x 10 lbs
- Orange juice x 8 @ 1.5L

PROVIDED ON-SITE:

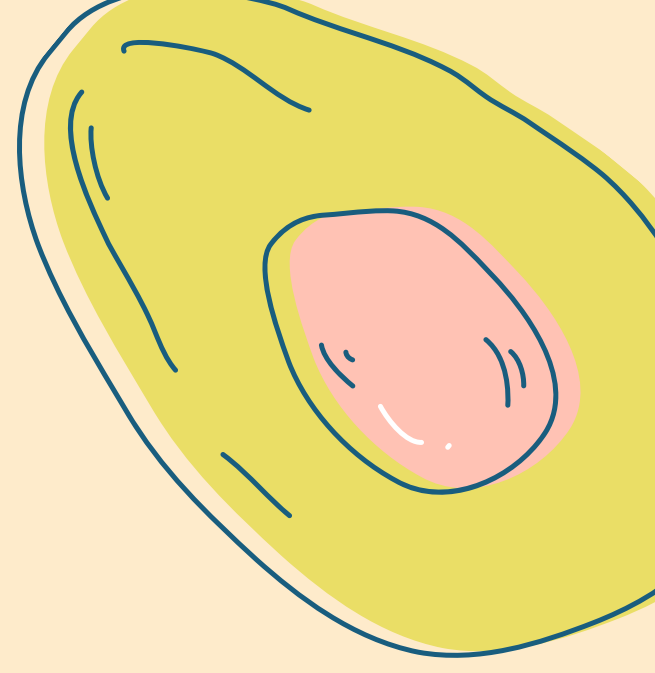
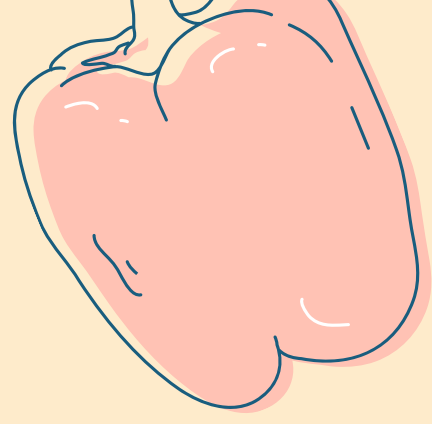
- Coffee & Tea
- Sugar, coffee cream, & milk
- Salt & pepper
- Parchment paper
- Napkins

This Recipe yields enough for our maximum capacity of diners with enough for seconds

🔪 **French Toast Casserole & Bacon**
32 servings: 1 slice of French toast casserole, 3 slices of bacon

🔪 **French Toast Casserole**
10 servings (Vegetarian): 1 slice of French toast casserole

All plates come with one yogurt cup, a handful of seasonal fruit, syrup and orange juice



French Toast Casserole

WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

- 🍴 **Blueberry Cream Cheese French toast casserole & bacon**
- 🍴 **(V) Blueberry Cream Cheese French Toast Casserole**

All plates served with seasonal fruit, syrup, and one yogurt cup

7:30 AM A staff member will greet you and show you the kitchen

Preheat both large ovens to 375 degrees F

Ensure all ingredients on the checklist have been supplied to you

Put on a hairnet and apron

Wash hands

Sanitize work surfaces

7:35 AM Begin by cracking all 80 eggs into a large bowl

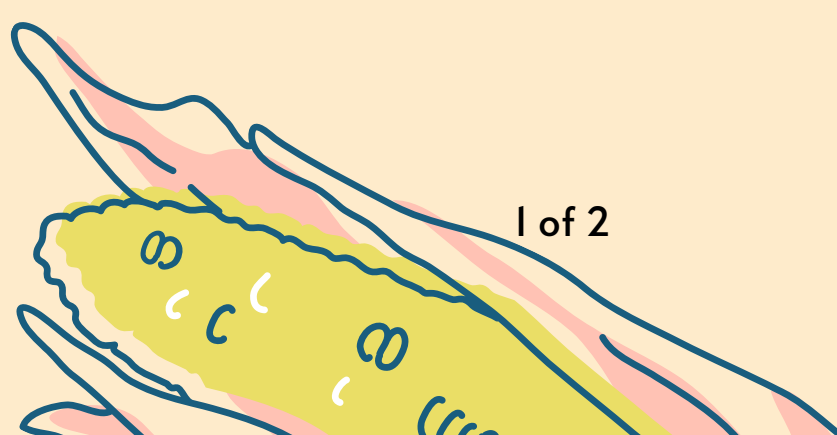
In the same bowl as the whole eggs add in the 6L of cream, 1/2 cup of cinnamon, and 1/2 cup of vanilla extract. Whisk to combine.

Have another person set up a cutting board and slice all 10 loaves of bread into 2 inch cubes. Set aside.

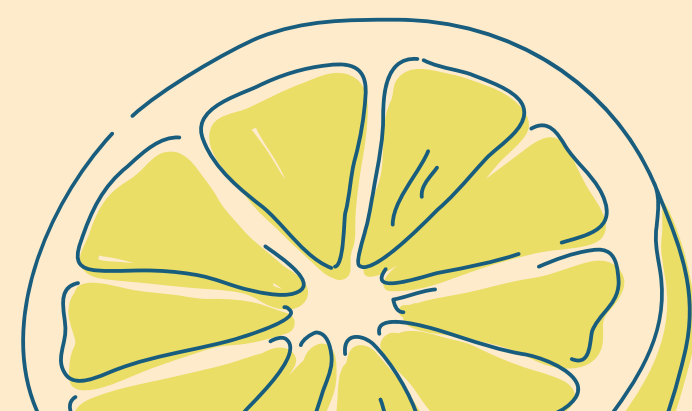
Next, locate 10 of our 10x12" stainless pans and spray them generously with no stick cooking spray/pam

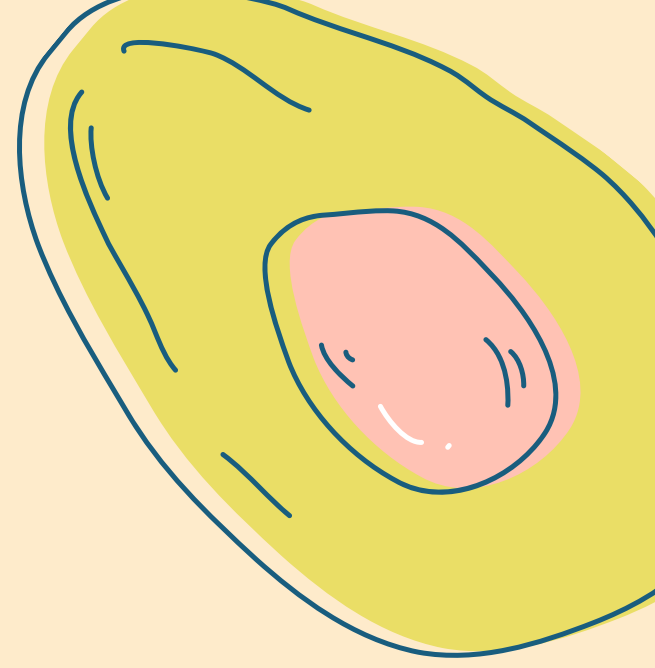
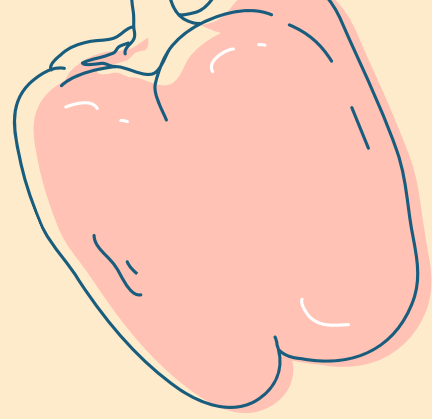
7:45 AM To begin making your casseroles, fill all 10 sprayed pans half full with the cubed bread, saving the other half of the bread for later

Using half the tub, spoon small dollops of cream cheese over top the bread in all 10 pans. Then top all 10 pans with half of the frozen blueberries.



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Add the rest of the cubed bread evenly over the surface of the first layer of casserole in the 10 pans. Repeat the same process with the cream cheese and blueberries until all ingredients are gone and you have 10 layered casseroles

Pour the egg mixture evenly over the 10 casseroles (Each casserole will need approximately 1L of the egg mixture). Press down lightly with gloved hands to ensure the bread soaks up the mixture.

8:00 AM Cover the pans with tin foil. Place the 10 pans of French toast casserole into one large oven. Bake for 30 minutes. After the first 30 minutes, remove the tin foil and bake for an additional 30 minutes. Ensure that the oven doors are NOT opened during the baking time except to remove the foil. When the casseroles are cooked they should be firm and slightly brown on top.

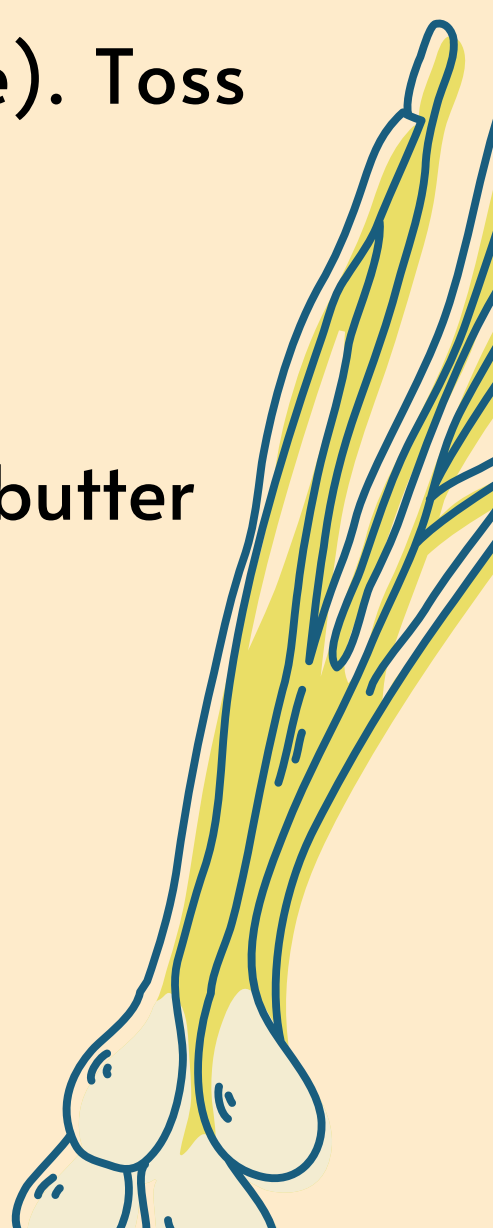
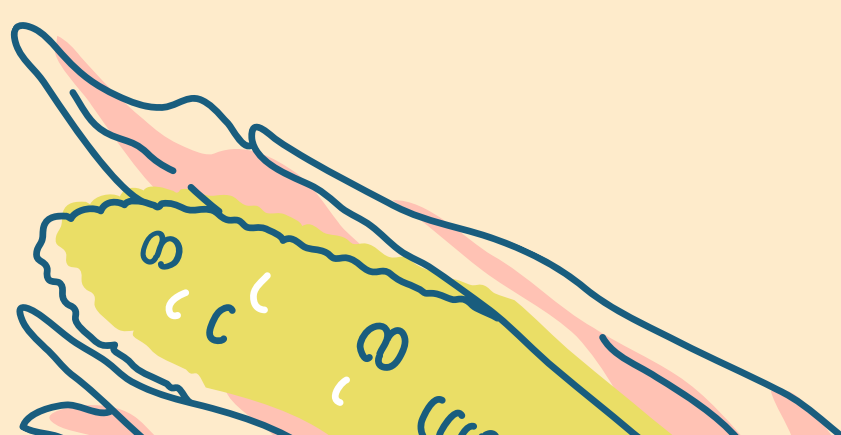
Meanwhile, line baking sheets with parchment paper and place the bacon on the sheets in a single layer.

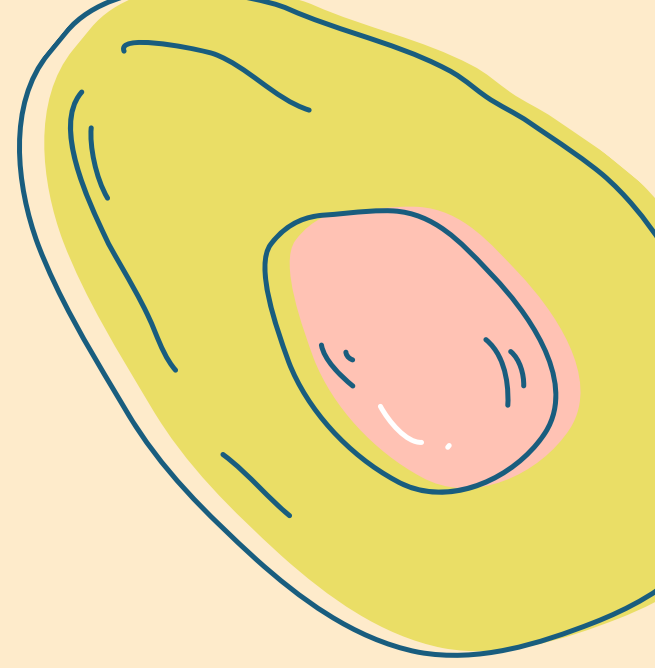
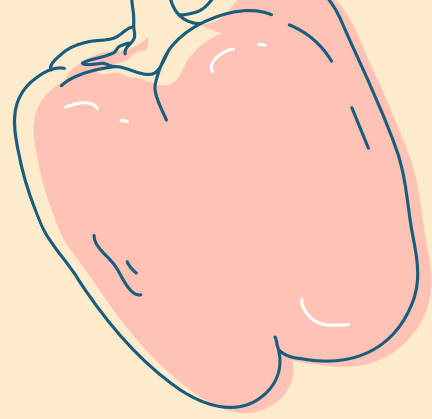
8:10 AM Cook the trays of bacon in the second large oven for 15 minutes alternating trays as needed (the oven fits 6 trays at a time)

8:25 AM Remove the bacon from the ovens and move it into a serving pan. Cover with tin foil and place in the lower oven (bottom of the gas stove) at 200 degrees F to keep it warm until serving time

8:30 AM Thoroughly rinse all fruit and cut it into bite-sized pieces (if applicable). Toss all fruit together in a bowl to make a fruit salad

8:45 AM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery, napkins, pancake syrup, whipped butter packets and fruit cups





French Toast Casserole

The liaison will work to set up the dining room and prepare the coffee and tea

9:00 AM When the French toast casseroles are finished, remove them from the oven and cut each casserole into 8 pieces (please use a spatula as knives will scratch the pan)

Move all food to the serving counter. Serve the clients at the buffet.

9:15 AM Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.

If there is not enough for everyone to have seconds, please pack the remaining food into individual meals in the provided containers and place an ingredient label at the top of each. These meals will be used in our food bank.

9:30 AM Ensure you are working on dishes, they pile up quickly! Begin cleaning the kitchen; refer to the kitchen cleaning guide for more details.

10:30 AM Complete and sign the kitchen cleaning guide once all outlined tasks are finished. Please leave it in the provided kitchen binder
Sign out from the front desk

