

# Gluten Free French Toast

Submitted by Peoria Unified Schools in Peoria, AZ

**SERVES: 16 | SERVING SIZE: 2 SLICES (4 STICKS)**

## Ingredients:

- 32 slices Gluten free bread
- 3 cups **Sunny Fresh® Liquid Whole Egg With Citric**
- 2 Tbsp Vanilla
- 1/2 C Light brown sugar
- 2 Tbsp Ground cinnamon
- 1/2 C Water (or milk/non-dairy milk)



## Preparation:

1. Preheat oven to 350°F and take bread out of freezer (doesn't need to be fully thawed to be used in the recipe)
2. Spray sheet pan with cooking spray.
3. Pour liquid egg, water (or milk), cinnamon, vanilla and sugar into bowl. Whisk until blended.
4. Cut bread slices lengthwise (horizontally) in half to make two sticks. Dunk each in egg mixture and place on pre-sprayed sheet pan.
5. Spray the bottom side of a second sheet pan and place on top of the French toast slices in the first pan. Bake for 15 minutes; check after 7 minutes.
6. Place 4 sticks on tray. Maple syrup optional.

 **RECIPE**  
*Sweepstakes*  
