

Stuffed French Toast

K-12



SERVES: 96 | SERVING SIZE: 1 DIAGONAL HALF | FRENCH TOAST

Ingredients:

- **96 Slices Sunny Fresh® Reduced Sugar French Toast**
- 48 oz. ⅓ Fat Neufchâtel Cream Cheese, softened
- 48 oz. Vanilla Yogurt

Preparation:

Prepare Filling

- Place softened Neufchâtel cream cheese in a mixer bowl
- Add vanilla yogurt
- Mix until smooth and fully incorporated
- Transfer filling to piping bags or portioning containers

Prepare French Toast

- Warm French toast, glaze side up, according to heating instructions
- Hold hot for service

Assemble

- Lay out 48 slices of French toast
- Portion approximately 2 oz. of filling onto each slice
- Top with remaining 48 slices of French toast
- Cut each stuffed French toast diagonally into two equal halves
- Serve one diagonal half per serving

Serving Suggestions

Serve with:

- ½ cup fruit
- Fat-free or 1% milk

FOODSERVICE NOTES

- Filling may be prepared up to 24 hours in advance and held below 41°F.
- Use piping bags for consistent portion control and efficient assembly.
- Assemble as close to service as possible for best texture and presentation.
- Serve with berry puree on the side.



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