

INGREDIENTS

	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Water	2 quarts (64 oz)	4 quarts (128 oz)
Brioche Bread, 1/2" slices	60	121

1. Use a mixer with wire whip attachment.
2. Pour water into mixing bowl. Add Sweet Cream Pancake and Waffle Mix.
3. Blend on low speed* for 1 minute.
4. Stop mixer. Scrape bowl and wire whip.
5. Blend on low speed* for 1 more minute.
6. Dip Brioche bread slices in batter. Do not soak.
7. Cook on lightly greased griddle according to the table below:



NOTE

Cover and store batter in a refrigerator when not in use. Stir batter before using.

PRO-TIPS

Monte Cristo

In between 2 pieces of French toast, sandwich Dijon mustard, shaved ham, sliced turkey, and Swiss cheese. Dust with powdered sugar and serve with raspberry jam or preserves.

Crème Brulee

Sprinkle French toast with granulated sugar and use a kitchen torch to carefully caramelize the sugar. Top with whipped cream and fresh berries.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SCALE	COOK DIRECTIONS	YIELD 5 LB BATCH
Whole slices, 1/2" thick	Griddle 375°F 2 - 3 minutes per side	121

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