



# Breakfast ANYTIME





kid's menu

# french toast stick churros

yield: 6 servings  
ease of prep: easy

average cost per serving: \$0.70  
recommended selling price: \$2.25 - \$3.99

## ingredients:

**24 Aunt Jemima® (43585) or Mrs. Butterworth's® (46002) French Toast Sticks**, prepared according to package directions

## traditional sugar blend

In a large bowl, combine:

1 c. granulated sugar

1 - 2 tbsp. ground cinnamon (according to taste)

Serve with Caramel Sauce or dulce de leche

## 5 spice sugar blend

In a large bowl, combine:

1 c. granulated sugar

1 - 2 tbsp. Chinese 5 spice blend (according to taste)

## preparation:

1. Roll prepared French toast sticks in the Traditional or 5 Spice Sugar Blend. Serve with your choice of sauce.

## serving suggestions:

Serve with Chocolate Sauce (optional: add Thai Chile powder to taste for Thai Chile Sauce).  
Serve for breakfast or dessert.

Serve churros standing up in a glass or a paper cone.



kid's menu

# fiesta french toast sticks

yield: 6 servings  
ease of prep: easy

average cost per serving: \$1.00  
recommended selling price: \$2.99 - \$3.99

## ingredients:

**24 Aunt Jemima® (43585) or Mrs. Butterworth's® (46002) French Toast Sticks**, prepared according to package directions  
**24 Wood Skewers or Popsicle Sticks**

## serve with your choice of toppings:

Chocolate spread or sauce

Dulce de leche

Chopped toasted nuts

Sprinkles

Peanut butter

Caramel

Coconut

Mini chocolate chips

## preparation:

1. Place wood skewer or popsicle stick halfway through the bottom of each French toast stick.

2. Spread French toast sticks with your choice of chocolate spread, peanut butter, dulce de leche or caramel and roll in chopped nuts, coconut, sprinkles or mini chips.

## serving suggestions:

Offer as breakfast or dessert.

Serve in a glass or a paper cone.



# french toast melt

yield: 50 servings  
ease of prep: easy

average cost per serving: \$0.85  
recommended selling price: \$4.50 - \$5.00

## ingredients:

**100 slices Aunt Jemima® French Toast (whole grain) (43583), thawed**  
½ c. + 1 tsp. Mustard  
100 slices American Cheese, yellow  
3 c. + 2 tbsp. Apple Butter

## preparation:

1. For each sandwich, spread 1 slice French toast with ½ tsp. mustard. Top with 2 slices cheese. Spread 1 slice French toast with 1 tbsp. apple butter. Place French toast, apple butter side down, on top of cheese.
2. Spray griddle or skillet with nonstick cooking spray. Heat over medium-high heat. Cook sandwich 4 minutes, turning once, until golden brown and cheese is melted. Cut in half.

CCP: Hold for hot service at 135°F or higher.

kid's menu



**Aunt Jemima**  
Frozen Breakfast

**Landers**  
SINCE 1927

**Mrs. Butterworth's**  
SINCE 1927

**LOG CABIN.**

# star spangled pancakes

yield: 50 servings  
ease of prep: easy

average cost per serving: \$1.10  
recommended selling price: \$3.99 - \$4.99

## ingredients:

**150 Aunt Jemima® (43571) or Mrs. Butterworth's® (46004) Pancakes, heated**  
3 ½ qt. Greek Yogurt, vanilla  
1 flat Blueberries, fresh, whole  
1 flat Strawberries, fresh, hulled and thinly sliced

## preparation:

1. Top 1 hot pancake with approximately ¼ c. sliced strawberries.
2. Top strawberries with approximately 2 tbsp. yogurt.
3. Top yogurt with approximately ¼ c. blueberries.
4. Repeat with another layer of 1 hot pancake, ¼ c. strawberries, 2 tbsp. yogurt and ¼ c. blueberries.
5. Top the whole thing with 1 more hot pancake and a sprinkling of both berries.
6. Repeat the build for the other 49 servings.

kid's menu





breakfast all day

# mini monte cristos

yield: 50 servings  
ease of prep: easy

average cost per serving: \$1.39  
recommended selling price: \$3.50 - \$3.99

## ingredients:

**150 Aunt Jemima® (43585) or Mrs. Butterworth's® (46002) French Toast Sticks**, thawed  
5 lbs. Smoked Ham, thinly sliced or Turkey  
3 lbs. Swiss Cheese, shredded  
**Log Cabin® (34901) or Mrs. Butterworth's® (39716) Syrup** for dipping  
or Honey Mustard

## preparation:

1. Preheat convection oven to 350°F.
2. Wrap slices of ham or turkey (½ oz. slice) around each French toast stick.
3. Arrange wrapped French toast sticks in a single layer, seam side down, on a full sheet pan.
4. Lightly sprinkle Swiss cheese (1 oz.) over the top of each wrapped French toast stick.
5. Bake approximately 5 minutes, until cheese is melted and wrapped French toast sticks are hot all the way through.
6. Serve three mini Monte Cristos per person with syrup or honey mustard for dipping.

## serving suggestions:

Serve as an hors d'oeuvre.



breakfast all day

# late night lasagna

yield: 50 servings  
ease of prep: moderate

average cost per serving: \$1.00  
recommended selling price: \$5.99 - \$6.50

## ingredients:

**150 Aunt Jemima® (43573) or Mrs. Butterworth's® (46001) Jumbo Square Waffles**  
6 lb. Turkey Sausage, cooked, crumbled, drained  
1 gal. Sausage Gravy  
4 lb. Cheddar Cheese, shredded

## preparation:

1. Evenly combine turkey sausage and sausage gravy; mix together.
2. Toast all waffles.
3. For 1 serving: Top 1 toasted waffle with approximately 2 oz. hot gravy. Top hot gravy with approximately 1 oz. cheese. Repeat these steps two more times, creating three layers.
4. Repeat the build for the other 49 servings.

## serving suggestions:

This recipe may also be prepared with **Aunt Jemima® Waffles (whole grain) (43577)**.

# pancake sandwich ideas

average cost per serving: \$1.80 - \$2.25  
recommended selling price: \$4.50 - \$8.50

Use **Aunt Jemima®** or **Mrs. Butterworth's® Pancakes** as an unexpected alternative to bread for these sandwiches.

## recipe ideas:

Bacon, Cheddar & Apple Sandwich  
Griddle Bacon Burger  
Open Face Pulled Pork Sandwich  
Smoky Griddle Sandwich – smoked, sliced ham and/or turkey and Swiss cheese  
BLT Griddle Sandwich

## serving suggestions:

These sandwiches may be prepared with the following products:

**Aunt Jemima® Pancakes (43571)**

**Aunt Jemima® Pancakes (whole grain) (43582)**

**Mrs. Butterworth's® Pancakes (46004)**

breakfast all day



# frittata stuffed waffle sandwich

yield: 3 servings  
ease of prep: moderate

average cost per serving: \$1.13  
recommended selling price: \$4.50 - \$5.50

## ingredients:

**6 Aunt Jemima® (43573) or Mrs. Butterworth's® (46001) Jumbo Square Waffles**

3 oz. Red & Green Sweet Pepper Strips, washed & drained well	3 oz. Cheddar Cheese, shredded
3 tbsp. Olive Oil	5 Eggs, extra large, well beaten
8 oz. Shredded Potatoes	½ tsp. each Basil & Oregano, dried
1 Onion, small, thinly sliced, sautéed	Salt & Ground Black Pepper to taste
3 oz. Mushrooms, thinly sliced, sautéed	

## preparation:

1. Combine all ingredients except waffles together until well mixed; adjust seasoning with salt and pepper.
2. Place in a non-stick 9" cake pan and bake in a 350°F oven for 30 minutes or until mixture is firm to the touch.
3. Remove and place on a cooling rack for 1 hour.
4. Remove from pan and cut frittata into the same-size diameter as the waffle.
5. Place cut frittata on waffle and top with another waffle to create the waffle sandwich.
6. Spray both sides with non-stick spray and place on panini grill for 5 minutes or until waffle is golden brown and the frittata is warm throughout.

**Aunt Jemima**  
Frozen Breakfast

**Landers**  
Frozen Breakfast

**Mrs. Butterworth's**

**LOG CABIN**

breakfast all day





beyond breakfast



# french toast sandwich ideas

average cost per serving: \$1.80 - \$2.25  
recommended selling price: \$4.50 - \$8.50

Using **Aunt Jemima®** or **Mrs. Butterworth's® French Toast** adds an indulgent note to sandwiches.

## recipe ideas:

Monte Cristo – smoked, sliced ham and/or turkey and Swiss cheese  
Melted Cheddar Apple – thinly sliced apples, cheddar cheese and honey mustard  
French Toast Club – classic club with a twist  
Bacon Patty Melt – cheeseburger with bacon on French toast  
Mushroom Patty Melt – Swiss cheese and mushroom burger

## serving suggestions:

These sandwiches may be prepared with the following products:

**Aunt Jemima® French Toast (43560)**

**Aunt Jemima® French Toast (whole grain) (43583)**

**Mrs. Butterworth's® French Toast (46003)**



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# apple cheddar chicken & waffles

yield: 6 servings (2 per serving)  
ease of prep: easy

average cost per serving: \$1.50  
recommended selling price: \$5.50 - \$7.50

## ingredients:

**12 Aunt Jemima® (43573) or Mrs. Butterworth's® (46001) Waffles**

24 slices Cheddar Cheese, sharp

2 Granny Smith Apples, sliced very thin (optional)

12 Chicken Tenders, breaded, cooked

## maple dijon sauce:

1 c. Mayonnaise

**1/3 c. Log Cabin® (34901) or Mrs. Butterworth's® (39716) Syrup**

3 tbsp. Dijon Mustard

## preparation:

1. Mix ingredients for sauce in a bowl using a whisk.
2. Flatten waffles with a rolling pin. Top each waffle with 1 slice cheese, sliced apples and chicken; finish with 1 slice cheese. Bake for 5 minutes at 350°F or until cheese is melted.
3. Top with sauce.

# bagel crostini trio

**yield:** 16 servings (48 pieces – 3 per serving)  
**ease of prep:** easy

**average cost per serving:** \$0.44  
**recommended selling price:** \$3.50 - \$3.80

## ingredients:

**24 Lender's® Mini Bagels (00046)**

### smoked salmon topping

16 oz. Smoked Salmon  
80 Capers, deep fried  
8 oz. Cream Cheese, dill flavor

### prosciutto & goat cheese topping

2 tbsp. Pesto  
5 oz. Goat Cheese, softened  
16 slices Prosciutto, high quality  
4 oz. Balsamic Glaze

## preparation:

1. Toast bagel halves.
2. To make Smoked Salmon topping: spread 1 tbsp. dill cream cheese over toasted bagel half; place 1 oz. salmon on top of cream cheese and top with 5 fried capers.
3. To make Bacon Pimiento topping: mix together ricotta, bacon crumbles and pimientos; spread 1 tbsp. over toasted bagel half and top with 2 bacon slices.
4. To make Prosciutto & Goat Cheese topping: mix together pesto and goat cheese; spread 1 tsp. on toasted bagel half and place prosciutto slice on top; drizzle with balsamic glaze.

### bacon pimiento topping

1 c. Ricotta Cheese  
½ c. Bacon, cooked, crumbled  
½ c. Pimientos, diced  
8 slices Bacon, cooked, cut into fourths

beyond breakfast



**Aunt  
Jemima**  
Frozen Breakfast

**Lender's**  
BAGELS  
1927

**Mr. Butterworth's**

**LOG  
CABIN.**

# classic pressed cuban panini

**yield:** 1 serving  
**ease of prep:** easy

**average cost per serving:** \$1.65  
**recommended selling price:** \$5.50 - \$7.99

## ingredients:

**1 Lender's® Traditional Plain Bagel (00451)**  
2 tbsp. Mustard, prepared  
**2 tbsp. Wish-Bone® Italian Dressing (00615)**  
2 oz. Roasted Pork, thinly sliced

2 oz. Baked Ham, thinly sliced  
¾ oz. Swiss Cheese, thinly sliced  
2 slices Dill Pickle Chips  
Butter or Margarine for griddling

## preparation:

1. Prepare dressing by mixing 50/50 blend of prepared yellow mustard and Italian dressing.
2. Spread 1 tbsp. on the inside of each bagel half.
3. Assemble sandwich by alternating each meat and cheese and pickle on top of each other.
4. Combine both halves together and lightly brush with butter or margarine and griddle on both sides until meat is warm and cheese begins to melt.

## serving suggestions:

This recipe may also be prepared with a **Lender's® White Whole Grain Bagel (00074)** or **Lender's® 100% Whole Wheat Bagel (00018)**.

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# waffle sandwich ideas

average cost per serving: \$1.50 - \$2.00  
recommended selling price: \$4.50 - \$6.50

**Aunt Jemima® or Mrs. Butterworth's® Waffles** are the ideal base for building a panini.

## recipe ideas:

Bacon & Cheese Waffle Panini  
Sausage Patty & Waffle Sandwich  
Waffle Panini with Smoked Turkey or Ham & Cheese  
Italian Waffle Panini – provolone or mozzarella cheese, tomato & fresh basil leaves

## serving suggestions:

Hot sandwiches can be assembled and baked in the oven, heated in a panini press or grilled.

These sandwiches may be prepared with the following products:

**Aunt Jemima® Waffles (43575)**  
**Aunt Jemima® Waffles (whole grain) (43577)**  
**Mrs. Butterworth's® Waffles (46001)**



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# bagel sandwich ideas

average cost per serving: \$1.80 - \$2.25  
recommended selling price: \$4.50 - \$8.50

Start with **Lender's® Bagels** to make these creative bagel sandwiches – or come up with your own!

## recipe ideas:

Avocado BLT Bagel  
Philly Cheesesteak Bagel  
Roasted Vegetable Bagel  
Greek Grilled Chicken & Onion Bagel  
Pulled Pork Bagel  
Buffalo Chicken Melt  
Bacon Ranch Chicken Bagel  
Monte Cristo Bagel

## serving suggestions:

These sandwiches may be prepared with the following **Lender's® Bagel** varieties – or use your favorite!

**Lender's® Plain Bagels (00011)**  
**Lender's® 100% Whole Wheat Bagels (00018)**  
**Lender's® White Whole Grain Bagels (00074)**  
**Lender's® Onion Bagels (00013)**



# greek spinach stuffed french toast

yield: 6 servings  
ease of prep: moderate

average cost per serving: \$1.39  
recommended selling price: \$5.75 - \$6.50

## ingredients:

### 12 slices Aunt Jemima® French Toast (43560)

$\frac{2}{3}$  c. Ricotta Cheese  
2 – 10 oz. pks. Frozen Chopped Spinach, thawed & squeezed dry  
 $\frac{3}{4}$  c. Mozzarella Cheese, shredded  
 $\frac{1}{2}$  c. Feta Cheese, crumbled  
 $\frac{1}{2}$  tsp. Salt  
 $\frac{1}{2}$  tsp. Black Pepper, ground  
2 tbsp. Dill, fresh, chopped  
2 tbsp. Scallions, chopped

## preparation:

1. Place 6 slices French toast on a sheet tray; set aside.
2. In a bowl, combine ricotta, spinach, mozzarella, feta, salt, pepper, dill and scallions.
3. Spread each slice of French toast with  $\frac{1}{2}$  c. filling and top each with the remaining slices of French toast. Bake at 350°F for 5 minutes or until crisp. To serve, slice in half on the diagonal.

## serving suggestions:

This recipe may also be prepared with Aunt Jemima® Waffles (43573).

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# mediterranean turkey bagelwich

yield: 50 servings  
ease of prep: easy

average cost per serving: \$1.14  
recommended selling price: \$5.75 - \$6.50

## ingredients:

### 50 Lender's® Traditional 100% Whole Wheat Bagels (00018)

2 qt. +  $2\frac{1}{2}$  c. Hummus  
5 lb. Smoked Turkey, deli, sliced  
2 lb. + 4 oz. Cucumber, thinly sliced  
 $1\frac{1}{2}$  lb. Onions, red, thinly sliced  
1 lb. Spinach Leaves, fresh

## preparation:

1. Use 3 – 18" x 26" pans. Lay 25 bagel halves on sheet pans.
2. Spread approximately 1 tbsp. hummus on each bagel half.
3. Layer turkey, cucumber, sliced onion, and fresh spinach leaves on each bagel half with hummus.
4. Place top half of bagel on each sandwich.

CCP: Cool to 41°F or lower within 4 hours. Cover. Refrigerate until service.

beyond breakfast





beyond breakfast

# bagel pizza & stuffed pizza bagel ideas

average cost per serving: \$1.10 - \$1.80  
recommended selling price: \$3.95 - \$5.50

Top **Lender's® Bagels** with a variety of ingredients to create a unique bagel pizza.

## recipe ideas:

Classic Pizza Bagel (top with pepperoni, beef or sausage)  
Southwestern Pizza Bagel  
Buffalo Chicken Pizza Bagel  
Pepperoni Pizza Bagel  
Mushroom Pizza Bagel

## serving suggestions:

Serve open-face or as a sandwich.

These pizzas may be prepared with the following **Lender's® Bagel** varieties – or use your favorite!

**Lender's® Plain Bagels (00011)**

**Lender's® 100% Whole Wheat Bagels (00018)**

**Lender's® White Whole Grain Bagels (00074)**

**Lender's® Onion Bagels (00013)**

**Lender's® Plain Mini Bagels (00046)** for sliders and hors d'oeuvres.



beyond breakfast

# blueberry handcake

yield: 48 servings  
ease of prep: easy

average cost per serving: \$1.37  
recommended selling price: \$5.25 - \$5.75

## ingredients:

**96 Aunt Jemima® Pancakes (whole grain) (43582)**

12 lb. Cream Cheese, plain, softened

**1 ½ c. Log Cabin® Syrup (34901)**

2 lb. Blueberries, IQF, thawed

1 ¼ tsp. Vanilla Extract

## preparation:

1. Preheat convection oven to 350°F.
2. Thaw pancakes by placing them in a single layer on a work counter for 15 minutes while preparing the filling.
3. In a standing mixer bowl with paddle attachment, blend the cream cheese, syrup and vanilla until smooth.
4. Add blueberries and mix until blended. Do not over-mix or it will be runny.
5. Heat pancakes in oven until warmed through, but not crisp.
6. Spread 2 oz. (#16 scoop) of blueberry cream cheese mix down the center of each pancake. Fold together in a taco shape.

# mini cucumber bagelwiches

yield: 50 servings  
ease of prep: easy

average cost per serving: \$0.37  
recommended selling price: \$2.00

## ingredients:

### 50 Lender's® Traditional Plain Bagelettes (00046)

1.6 lb. Cream Cheese  
3 tbsp. Dill Weed  
2.27 lb. Cucumbers, unpeeled, sliced

## preparation:

1. Place bagelette halves on 3 – 18" x 26" pans, 10 down and 8 across.
2. Spread each bagelette half with 1½ tsp. cream cheese. Sprinkle dill weed on cream cheese.
3. Lay cucumber slices on top of dill weed and cream cheese. Sprinkle small amount of dill weed on top of cucumbers.
4. CCP: Cool to 41°F or lower within 4 hours. Cover. Refrigerate until service.
5. Serve 2 open-faced bagelette halves per serving.

## serving suggestions:

Add various vegetables, such as green pepper or zucchini strips, and/or sliced onions to the bagelettes instead of cucumbers. Replace cucumbers with ham and pineapple on cream cheese.

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# bagel burger ideas

average cost per serving: \$2.25 - \$2.55  
recommended selling price: \$7.50 - \$8.50

Use **Lender's® Bagels** as an alternative to a hamburger bun, and put a new spin on burgers.

## recipe ideas:

Classic Cheese Bagel Burger  
Pizza Bagel Burger  
Turkey Bagel Burger  
Mediterranean Portobello Bagel Burger  
Aussie Bacon Bagel Burger – top with fried egg  
California Bagel Burger with Avocado served on a **Lender's® Whole Wheat Bagel (00018)**  
BCT (Buffalo Chicken Burger) – chicken patty with buffalo sauce, tomato & blue cheese

## serving suggestions:

These sandwiches may be prepared with the following **Lender's® Bagel** varieties – or use your favorite!

**Lender's® Plain Bagels (00011)**

**Lender's® 100% Whole Wheat Bagels (00018)**

**Lender's® White Whole Grain Bagels (00074)**

**Lender's® Onion Bagels (00013)**

beyond breakfast







beyond breakfast

# french toast berry parfait

yield: 1 serving  
ease of prep: easy

average cost per serving: \$1.60  
recommended selling price: \$4.75 - \$5.25

## ingredients:

**3 Aunt Jemima® French Toast Sticks (whole grain) (43586)**, toasted, cubed  
2 oz. Greek Yogurt, vanilla  
¼ c. Blueberries, frozen, thawed  
¼ c. Strawberries, diced, frozen, thawed  
**0.5 oz. Log Cabin® Syrup (34901)** (optional)

## preparation:

1. Combine blueberries and strawberries. For every parfait in 8 oz. cup, arrange ¼ c. French toast cubes, then ¼ c. berries and 2 tbsp. yogurt. Repeat. Drizzle with syrup.



beyond breakfast



# holiday delight

yield: 50 servings  
ease of prep: easy

average cost per serving: \$1.89  
recommended selling price: \$4.50 - \$5.75

## ingredients:

**100 slices Aunt Jemima® Original Thick French Toast (43560)**, thawed  
9 lb. Turkey, deli roasted, thinly sliced  
1 #10 can Cranberry Sauce, chunky

## preparation:

1. Preheat convection oven to 350°F.
2. Place 100 slices of French toast in a single layer on full sheet pans.
3. Top only 50 of the 100 French toast slices with 3 oz. of turkey.
4. Bake all (both the plain and turkey-topped French toast) 5 minutes.
5. Spread the turkey-topped slices with cranberry sauce using a #24 scoop to measure, then top with the cooked plain slices to make a hot sandwich.

## serving suggestion:

This recipe may also be prepared with **Aunt Jemima® French Toast (whole grain) (43583)** or **Aunt Jemima® Original Thin French Toast (05870)**.

# bagel bruschetta pizza

yield: 50 servings  
ease of prep: easy

average cost per serving: \$1.09  
recommended selling price: \$4.75 - \$6.25

## ingredients:

### 50 Lender's® White Whole Grain Bagels (00074)

3 lbs. Tomatoes, fresh, chopped  
1½ c. Mayo-type Salad Dressing  
4¾ lbs. Mozzarella Cheese, grated  
¼ c. Garlic, minced  
3 tbsp. Basil, dried

## preparation:

1. Mix together chopped tomatoes, garlic and basil. Allow to stand to absorb flavors while doing remaining procedures.
2. Arrange bagel halves on 5 - 18"x 26" sheet pans with liners, 6 down and 4 across.
3. Stir salad dressing into tomato mixture. Add grated cheese.
4. Spread approximately ¼ cup mixture on each bagel half.
5. Bake until heated through and cheese is melted: Conventional oven: 400°F for 10-12 minutes. Convection oven: 350°F for 10-12 minutes.

CCP: Hold for hot service at 135°F or higher.

beyond breakfast



# toasted bagel ideas

average cost per serving: \$0.95 - \$1.20  
recommended selling price: \$4.50 - \$5.50

Lender's® Bagels are the perfect pairing for a variety of spreads and dips.

## dip ideas:

Hummus  
Cheese spread  
Whitefish salad

## serving suggestions:

Quarter bagels for dipping.

These bagel ideas may be prepared with the following Lender's® Bagel varieties – or use your favorite!

Lender's® Plain Bagels (00011)

Lender's® 100% Whole Wheat Bagels (00018)

Lender's® White Whole Grain Bagels (00074)

Lender's® Onion Bagels (00013)

beyond breakfast





dessert

# chocolate strawberry cheesecake waffles

yield: 6 servings  
ease of prep: moderate

average cost per serving: \$1.25  
recommended selling price: \$4.50 - \$5.75

## ingredients:

### 12 Aunt Jemima® Jumbo Square Waffles (43573)

1 c. Cream Cheese, softened  
¾ c. Graham Cracker Crumbs  
½ c. Chocolate Sauce (from recipe at right)  
Zest of ½ Lemon  
¼ tsp. Vanilla Extract  
6 tbsp. Walnuts, chopped  
1½ c. Strawberries, sliced

## chocolate sauce:

2 c. Heavy Cream  
1 c. Brown Sugar  
1 c. Semisweet Chocolate, chopped  
¼ c. Cocoa Powder  
½ tsp. Salt

## preparation:

1. To make the sauce: In a 1 qt. sauce pan, bring heavy cream to a simmer over medium heat.
2. In a bowl, combine brown sugar, chocolate, cocoa and salt. Pour cream over chocolate mixture; whisk until melted. Keep warm.
3. Combine cream cheese, graham cracker crumbs, ½ c. chocolate sauce, lemon zest and vanilla extract in a bowl.
4. Spread 6 waffles with ¼ c. cream cheese filling. Place sliced strawberries over filling and top with waffle. Bake at 350°F for 5 minutes.
5. Dip one edge in sauce, sprinkle with chopped nuts and cut in half on the bias.



dessert

# french toast stick cheesecake

yield: 48 servings  
ease of prep: moderate

average cost per serving: \$1.32  
recommended selling price: \$4.50 - \$4.75

## ingredients:

### 1 case Aunt Jemima® Original French Toast Sticks (43585), frozen

Cooking Spray

## oatmeal crunch topping:

4 c. Oats  
2 c. Brown Sugar  
2 c. Flour, all-purpose  
1 ½ c. Butter, unsalted  
1 ½ tbsp. Cinnamon, ground

## filling:

4 lb. Cream Cheese, softened  
4 c. Sugar, granulated  
½ tbsp. Vanilla Extract, pure

## yogurt whipped topping:

4 c. Whipped Topping  
1 lb. Yogurt, strawberry  
(or your favorite flavor)

## preparation:

1. Preheat convection oven to 375°F.
2. Cream together cream cheese, sugar and vanilla and reserve filling. Prepare oatmeal crunch topping and reserve. Prepare whipped topping and reserve.
3. Grease 2 (2 ½") hotel pans with cooking spray. Cover bottom of each pan with single layer of French toast sticks. Spread filling over top of French toast sticks in each pan. Sprinkle oatmeal topping over the filling. Bake, covered with foil, about 20 minutes.
4. Cool and slice each pan into 24 square portions. Garnish each portion with dollop of topping.



# snickers® & french toast bread pudding

yield: 50 servings  
ease of prep: moderate

average cost per serving: \$1.30  
recommended selling price: \$4.50 - \$4.75

## ingredients:

### custard:

- 1 qt. Milk
- 6 Whole Eggs, beaten
- 3 Egg Yolks, beaten
- 6 oz. Sugar
- 1 tsp. Vanilla Extract

### bread/garnish mixture:

- 1 ½ lb. Aunt Jemima® Original Thick French Toast (43560), approximately 10 slices
- 3 oz. Butter, melted
- 12 oz. Snickers® Candy Bars, ¾" diced

## preparation:

1. Create custard by combining all ingredients and mix well.
2. To prepare the bread: Cut French toast in 1" cubes, drizzle with butter and toast in oven.
3. Combine custard, French toast & Snickers®; fill into buttered muffin pans.
4. Bake in a water bath in a 325°F oven for 45 minutes or until custard is set.
5. Let cool for 1 hour, serve warm or at room temperature.

## serving suggestions:

This recipe may also be prepared with Aunt Jemima® French Toast (whole grain) (43583).

dessert



# pancake strawberry sundae

yield: 50 servings  
ease of prep: easy

average cost per serving: \$1.15  
recommended selling price: \$4.50 - \$5.00

## ingredients:

### 150 Aunt Jemima® Pancakes (43571)

- 2 gal. French Vanilla Yogurt
- 6 qt. + 1 c. Strawberries, fresh, sliced
- 3 c. + 2 tbsp. Raspberry Preserves, sweetened

## preparation:

1. Heat pancakes according to package directions. CCP: Hold for hot service at 135°F or higher.
2. For each serving, place 1 pancake on plate. Top with ¼ c. yogurt and ¼ c. strawberries. Repeat layers, reserving a few strawberries. Top with 1 pancake, 2 tbsp. yogurt and a few strawberry slices. Drizzle with 1 tbsp. raspberry preserves. Serve immediately.

dessert





# Breakfast ANYTIME

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