

CRISPY TOAST (WGR) BRIGGS



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 slice

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Bread, Pullman, WGR, #1225	96 slices
Pan Release Spray, Butter Flavored #2516	40 second spray

DIRECTIONS

1. Thaw the bread according to the manufacturer instructions.
2. Spray sheet pans with butter flavored spray.
3. Place the slices of bread on sheet pans (4 down and 6 across) that has been sprayed with butter flavored spray
4. Spray the top of the bread slices with butter flavored spray.
5. Toast the bread in an oven that has been preheated to 350 degree F, until it is golden brown
6. Serve the toast immediately. If that is not an option, place the toast under a heat lamp to keep it crunchy. The slices of toast may also be covered with aluminum foil and placed in the warmer. Cut holes in the aluminum foil to allow the steam to escape.
7. Portion one piece of toast per serving. Each portion provides 1 oz. eq. whole grain.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check the temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Thaw the bread according to manufacturer instructions.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	60	Dietary Fiber	2.00 g	Sodium	75.00 mg	Sat. Fat	0.00 g
Carbohydrates	12.00 g	Protein	2.00 g	Total Fat	1.00 g	Trans Fat	0.00 g