

Cinnamon Raisin Breakfast Sandwich

Yield: 50 sandwiches

Ingredients:

- 100 slices whole-grain raisin bread
- 3 lbs + 2 oz USDA shredded cheddar cheese (USDA #100003)
- 13 fresh, large USDA apples, thinly sliced (DoD)

Directions:

1. Preheat convection oven to 350° F.
2. Place 50 slices of bread on greased sheet pans for 50 servings.
3. Top each slice of bread with 1 ounce (1/4 cup) of the shredded cheddar cheese and spread 1/4 cup of the apples slices in an even layer on top of the cheese.
4. Top with remaining bread slices to form sandwiches.
5. Place the sheet pans in the oven, and bake until cheese is melted and bread is lightly browned, approximately 10-15 minutes.
6. Remove from the oven, and slice each sandwich in half.
7. CCP: Hold for hot service at 140° F or above.
8. Offer students 1 breakfast sandwich.

Crediting:

1 sandwich = 1 oz eq M/MA, 2 oz eq WG, ¼ cup fruit*

*Crediting varies by product. Refer to manufacturer documentation to confirm crediting.

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