



HEAT & SERVE INSTRUCTIONS

FRENCH TOAST BAKES

Follow below instructions for all french toast bakes and see additional directions by item.

PRE-HEAT OVEN TO 350F/175C

Place bake on middle rack in the oven with lid on and bake for 20-25 minutes.
Remove lid and bake uncovered for an additional 5-10 minutes or until lightly browned on top.
Remove from the oven, slice and plate.

Berry French Toast Bake

Top individual pieces with blueberry compote, fresh berries and drizzle lemon curd with a spoon

Peppermint Mocha French Toast Bake

Top individual pieces with peppermint mocha sauce, white chocolate sauce and garnish with crushed candy cane and candy cane bark

Maple French Toast Bake

Top individual pieces candied maple pecan mixture and drizzle with maple syrup

Cinnamon Roll French Toast Bake

Prior to baking the French toast, remove icing from fridge. Top individual pieces with icing.

BREAKFAST BAKES

Follow below instructions for all breakfast bakes and see additional directions by item.

PRE-HEAT OVEN TO 350F/175C

Place on middle rack in the oven with lid on for 25-30 minutes.
Remove lid and bake uncovered for an additional 5-10 minutes or until lightly browned on top.
Remove from oven, keep covered and let rest 5 minutes, slice and plate.

Farmers Casserole

Drizzle with chipotle sauce

Roasted Veggie Hash

Preheat oven to 350 F/175 C
Place on middle rack in oven with lid on and bake for 25-30 minutes

Eggs Benny Baked Strata

Remove sauce from fridge prior to baking, this will allow to come to room temperature.
Drizzle with hollandaise sauce (do not heat, sauce will split)

Mac N Cheese

Place mac & cheese in oven with lid on and bake for 40-45 minutes
Remove lid, top with cheese and bread crumbs and bake an additional 10-15 minutes or until top is browned lightly

THANK YOU FOR YOUR SUPPORT

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