



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

Maple French Toast Bake

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

Apple Streusel French Toast Bake

Top individual pieces with mascarpone whip and drizzle with caramel sauce

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.
NOTE: for farmers casserole, drizzle with chipotle sauce after baking

MAC N CHEESE & LASAGNAS

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

Lasagnas

Preheat oven to 350F
Place lasagna in the middle rack covered and bake for 30-40 minutes or until a thermometer reads 160F
Let rest for 10 minutes before cutting into

THANK YOU FOR YOUR SUPPORT

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