



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.

Gingerbread French Toast Bake

Drizzle eggnog cream cheese and brown butter rum sauce on individual pieces and top with maple walnut brittle and candied cranberries.

Maple French Toast Bake

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

Berry French Toast Bake

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

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 FARMER'S CASSEROLE, drizzle with chipotle sauce after baking.

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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