



Baked French Toast Tortilla Dippers

Prep time: 5 Cook Time: 12 Servings: 12

Better For You,Kids,Kids,Breakfast/Brunch,Better For You,Smart Hearty Grains,K- 12,Breakfast All Day,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
French Toast Egg Batter		See Related Recipe	1 1/2 cup
Vanilla Greek yogurt			3 cup
Cinnamon sugar			1 1/2 tsp.
Maple extract			1 Tbsp.
Mixed fresh fruit			6 cup
6" Smart Hearty Grains™ Tortilla	47086		24 Each

Instructions

1. To Make French Toast Egg Batter, combine all ingredients in a shallow container and whisk to combine. Reserve refrigerated.
2. Combine yogurt and maple extract. Whisk until incorporated and reserve refrigerated.
3. To prepare single serving: dip 2 tortillas in French Toast Egg Batter, making sure each tortilla is coated. Allow excess batter to drip off before placing directly on preheated 350°F griddle, cooking 30 seconds per side, or on parchment-lined sheet pans to bake in 300°F oven for 2 minutes per side. Remove from griddle or oven and sprinkle each side with a pinch of cinnamon sugar while hot. Fold each into quarters and serve warm with 2 oz. maple yogurt for dipping and ½ cup of mixed fruit.



French Toast Egg Batter

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Milk		1%	1 cup
Ground Cinnamon			1 tsp.
Vanilla Extract			2 tsp.
Eggs		largebeaten	2 Each

Instructions

