

Camp Menu Batch Recipe
BANANA FRENCH TOAST BAKE

Serve

40

16	only	Banana (fresh)
32	only	Bun (Hamburger whole wheat)
1200	gram	Spread (Cream Cheese soft)
32	only	Egg (grade A large)
5333	ml	Milk (2 %)
333	ml	Sugar (Granulated)
333	ml	Syrup (Maple)
		Spice (Cinnamon)

Prep:

- Peel bananas; trim; slice
- Cut hamburger buns into 1" cubes
- Cut Cream cheese into 3/4" cubes

- Coat baking dishes with non-stick cooking spray

Cook:

- Preheat oven to 350 degrees F

- Place half of bun cubes in the bottoms of the prepared baking dishes; spread cream cheese cubes over buns; top with bananas & remaining bun cubes
- Beat eggs; add milk, sugar, syrup & cinnamon (to taste); mix well; pour over bun mixture; cover & refrigerate overnight
- Remove from refrigerator 30 minutes before baking; cover & bake for 30 minutes; uncover; bake 25 - 30 minutes or until done; let stand 10 minutes
- Cover & serve