

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: French Toast Batter
 Prep Recipe Category: Batters
 Effective Date: 1-Dec-19
 Work Station: Prep
 Shelf Life: 3 days
 Active Time: 5 minutes
 Total Time: 10 minutes
 Yield: 2-3/4 Quarts (84oz FL)



Equipment, Cooking Utensils and Plateware

Ingredients

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Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications		
1	Mixing Bowl	Lg SS Mixing Bowl	1	Liquid Eggs	2	QTS	
2	Whisk	SS Wire Whisk	2	Milk	2 1/2	Cups	Whole Milk
3	Measuring Cups		3	Vanilla Extract	5	tsp	Liquid extract
4	Measuring spoons		4	Cinnamon	1	tsp	Ground
5	Food Container	4qt Square Clear Container w/lid	5	Nutmeg	1	tsp	Ground
			6	Sugar	6oz	WT	Granulated

Preparation Instructions

- 1 Pour liquid eggs into the SS mixing bowl.
- 2 Add milk, vanilla, cinnamon, nutmeg and sugar.
- 3 Whisk mixture for 2 minutes.
- 4 Place batter in 4 qt. container with lid.
- 5 Label container with product name, date prep, shelf life date and initials.
- 6 Store batter @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

1	1	Keep refrigerated @ 41F or below.
2	2	
3	3	
4	4	