



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Pear and Peanut Butter French Toast

30 Servings

Ingredients

3-3/4 pounds Pacific Northwest Canned Pears, halves, in juice, drained
60 slices whole-grain sandwich bread
3-1/2 cups peanut butter, soy butter, or sunflower butter
4-1/2 cups (2-1/4 pounds) whole eggs (liquid)
2-1/2 cups milk
4-1/2 cups cup honey, divided
1-1/2 teaspoons cinnamon

Method

Preheat the oven to 425 degrees F. Generously spray a sheet pan with pan release or brush it with with melted butter. Cut the pear halves in 1/4-inch thick slices and set aside.

Spread a scant tablespoon of peanut butter on one side of each slice of bread. Lay 1/4 cup pear slices over the peanut butter on half of the slices of bread, covering them with a plain piece of bread spread with peanut butter to make a sandwich. Cut each sandwich in half diagonally and transfer to a sheet pan lined with parchment paper. Repeat with remaining slices.

Whisk the eggs, milk, 3/4 cup honey and cinnamon together until well blended. Working with one half sandwich at a time, lower the sandwich into the egg mixture to coat each side and place on the prepared sheet pans leaving at least 1/2 inch of space between pieces.

Bake 5 to 10 minutes, or until the bottom side is browned. Remove the pan from oven, flip each half over and return to the oven for another 5 to 10 minutes, or until the bottom side is golden brown.

Serve immediately, with 2 tablespoons of the remaining honey per serving.

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Nutrition

<i>Calories</i>	468
<i>Total Fat</i>	22.3g
<i>Saturated Fat</i>	5g
<i>Cholesterol</i>	128mg
<i>Sodium</i>	503mg
<i>Carbohydrate</i>	49g
<i>Dietary Fiber</i>	7g, 22g
<i>Protein</i>	22g
<i>Vitamin A</i>	200IU
<i>Vitamin C</i>	1mg, 3mg
<i>Iron</i>	3mg
<i>Calcium</i>	169mg