



# Skillet Toast Mix

## French Toast

3.5 oz Skillet Toast Mix  
1 ½ Cups Milk

**Preheat griddle or skillet to 350F.**

Mix ingredients into a bowl until well combined. Coat bread completely. Cook on both sides on lightly greased griddle until golden brown, about 4-5 minutes per side. Serve with powdered sugar and syrup or Butter Vanilla sauce

## Bread Pudding

1lb Skillet Toast Mix  
24oz 1in Cubed Bread  
½ Cup Melted Unsalted Butter  
5 Cups Milk

**Preheat oven to 350**

In a large bowl mix the Skillet Toast Mix, melted butter and milk until well combined. Fold the cubed bread into the mixture. Add in your choice of raisins, berries, or pecans. Pour mix into a greased 9x13 dish. Bake for 45 to 50 minutes.

## Butter Vanilla Sauce

¼ Cup Heavy Cream or Milk  
½ Teaspoon Vanilla  
¼ Cup Granulated Sugar  
¼ Cup Light Brown Sugar  
¼ Cup Unsalted Butter

Heat ingredients in small sauce pan on medium low heat for 5 to 7 minutes.  
Pour over warm bread pudding.

## No Bake Cheesecake

8 oz Skillet Toast Mix  
16 oz Softened Cream Cheese  
1 Cup Heavy Cream

In a large bowl, beat cream cheese until smooth. In another bowl whip heavy cream and skillet toast mix until well combined. Fold the whipped cream into the cream cheese until well blended. Add to a graham cracker crust and refrigerate for at least 4 hours.

## No Bake Eggless Crème Brulee

8 oz Skillet Toast Mix  
2 Cups Heavy Cream  
2 Cups Milk

Combine ingredients into a sauce pan on medium heat and whisk for 10 to 13 minutes until the mix begins to thicken. Remove from heat and evenly divide into ramekins. Allow to cool to room temperature. Refrigerate the custard for at least 2 hours. When ready to serve sprinkle sugar over the top of each custard. Using a kitchen blow torch, caramelize the sugar until golden brown. Allow sugar to cool and harden before serving.