

CINNAMON RAISIN Grilled Cheese



DIRECTIONS

1. For 50 servings, prepare three sheet pans. Brush approximately 1 Tbsp of melted butter on each pan.
2. Place 20 slices of bread on each pan.
3. Top each slice of raisin bread with three ½ oz slices of cheese.
4. Cover with remaining bread slices.
5. Brush tops of sandwiches with remaining butter.
6. Bake until lightly browned.

Conventional oven: 400°F for 15–20 minutes

Convection oven: 350°F for 10–15 minutes

Check frequently to prevent overcooking.

CCP: Hold for hot service at 140°F or above.

7. Serve ½ sandwich for grades K–5; full sandwich for grades 6–12.

INGREDIENTS	YIELD	
	50	100
Butter, melted	6 oz	12 oz
Bread, whole-grain, cinnamon swirl with raisins	100 slices	200 slices
Cheese, American, sliced, ½ oz	150 slices or 4 lb 11 oz	300 slices or 9 lb 6 oz

Options: Sandwich could also include thin apple slices, well-cooked bacon or turkey ham.

Nutritional Data/Portion*

Calories 254.5

Total Fat 9.05g
Saturated Fat 4.3g

Sodium 638mg

Breakfast Meal Contribution

2 oz Grain/Bread

1.5 oz Meat/Meat Alternate

Portion ½ sandwich (Grades K–5)
full sandwich (Grades 6–12)*

*Nutritionals based on one full sandwich