

ORANGE UPSIDE DOWN FRENCH TOAST

(100)

200 slices bread (Spatz is used frequently)

6 cups margarine

8 T. grated orange rind

8 doz. eggs

8 cups sugar

2 T. cinnamon

16 cups orange juice

Melt butter in pans in oven. Mix sugar, cinnamon, orange rind, eggs and juice. Dip bread in mixture, soaking well. Place in pan and spoon any extra egg mixture on top of bread.

Bake at 400 degrees for 25 minutes. 1 serving = 2 slices

Extra butter in pans will help keep toast from sticking to pan.