

BAKED ORANGE FRENCH TOAST

(Serves 100)

5 cups margarine *
8 cups sugar
2 T. cinnamon
1/2 cup grated orange peel
8 dozen eggs
16 cups orange juice (1 gallon)
200 slices firm bread (Spatz)

Preheat oven to 400 degrees. Melt one stick of margarine in each 16 1/2X24 1/2" baking sheet. Combine all other ingredients except bread and mix thoroughly. Dip bread slices in mixture and soak well. Place bread in pan and spoon any extra egg mixture on top of slices. Bake for 25 minutes or until brown. Toast may be kept warm in a roaster.

* Use 1 stick of Willowrun soy margarine for a pan of dairy-free). Also, use bread that looks different to help keep the dairy-free toast separate.