



French Toast with Raisin Bread

A classic French Toast recipe, can be served with fresh fruits, syrup and whipped cream. Crowd pleaser for weekend breakfasts

Ingredients

- 4 slices raisin bread (cut in 2/3 inch thick)
- 1/4 cup milk
- 1/2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- powdered sugar

Directions

1. Mix eggs, milk, vanilla and cinnamon in a shallow baking dish
2. Dip the raisin bread in mixture for about 3 seconds per side
3. Melt butter in a pan over medium heat and cook for 3-4 minutes per side until they are golden brown
4. Serve with maple syrup, a sprinkle of cinnamon and powdered sugar
5. Enjoy!

Raisin Bread

Andersen Bakery Raisin bread is a moist, light Pullman Loaf with Thompson raisin-flavorful and soft-topped with sesame seed

Slice it up and eat it toasted with butter

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added



Chicken Salad Sandwich

serves 3

An easy, healthy, bright and flavorful chicken salad sandwich recipe using rotisserie chicken

Ingredients

6 slices raisin bread
1 cup of rotisserie chicken (cubed)
1/4 cup mayonnaise
1/2 stalk celery chopped
1/2 tsp Dijon mustard
1/4 apple (diced)
pepper to taste
lettuce and grapes(cut in halves)

Directions

1. Combine rotisserie chicken, mayonnaise, celery, Dijon mustard and apple in a small bowl and mix well
2. Season with salt and pepper to taste
3. spread chicken salad on top of raisin bread and layer grapes on top
4. Assemble sandwich
5. Enjoy!

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Peanut Butter, Jelly and Banana Sandwich

Nostalgic peanut butter and jelly sandwich with banana

Ingredients

2 slices raisin bread (cut in 2/3 inch thick)

peanut butter

strawberry jelly

1/2 banana sliced

Directions

1. Spread peanut butter and strawberry jelly on raisin bread
2. Slice banana and layer atop jelly
3. Assemble sandwich
4. Enjoy!

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