



# PREPARATION & HOLDING GUIDE

## FRENCH TOAST

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PRODUCT DESCRIPTION	CONVECTION OVEN	CONVENTIONAL OVEN	MICROWAVE OVEN/TOASTER	HOLDING/HINTS																			
86151 10370 5/8” Thick Cut French Toast 2 oz / 12/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>45 sec</td><td>30 sec</td></tr><tr><td>2 slices</td><td>1:50 min</td><td>50 sec</td></tr><tr><td>3 slices</td><td>2:00 min</td><td>1:10 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	45 sec	30 sec	2 slices	1:50 min	50 sec	3 slices	2:00 min	1:10 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.					
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86151 10372 5/8” Thick Cut Cinnamon Swirl French Toast 2 oz / 12/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="3">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th><th>1500 watt</th></tr><tr><td>1 slice</td><td>55 sec</td><td>45 sec</td><td>40 sec</td></tr><tr><td>2 slices</td><td>1:50 min</td><td>1:20 min</td><td>1:00 min</td></tr><tr><td>3 slices</td><td>2:50 min</td><td>2:00 min</td><td>1:30 min</td></tr></table>	Portion	Microwave Time			650 watt	1000 watt	1500 watt	1 slice	55 sec	45 sec	40 sec	2 slices	1:50 min	1:20 min	1:00 min	3 slices	2:50 min	2:00 min	1:30 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.
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86151 10374 7/16” Regular Cut French Toast 1.5 oz / 12/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>45 sec</td><td>30 sec</td></tr><tr><td>2 slices</td><td>1:50 min</td><td>50 sec</td></tr><tr><td>3 slices</td><td>2:00 min</td><td>1:10 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	45 sec	30 sec	2 slices	1:50 min	50 sec	3 slices	2:00 min	1:10 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.					
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86151 10376 7/16” Regular Cut Cinnamon Swirl French Toast 1.5 oz / 12/12 ct	Heat oven to 375°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 6-8 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 12-18 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="3">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th><th>1500 watt</th></tr><tr><td>1 slice</td><td>45 sec</td><td>30 sec</td><td>25 sec</td></tr><tr><td>2 slices</td><td>1:50 min</td><td>50 sec</td><td>40 sec</td></tr><tr><td>3 slices</td><td>2:00 min</td><td>1:10 min</td><td>1:00 min</td></tr></table>	Portion	Microwave Time			650 watt	1000 watt	1500 watt	1 slice	45 sec	30 sec	25 sec	2 slices	1:50 min	50 sec	40 sec	3 slices	2:00 min	1:10 min	1:00 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.
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86151 20048 5/8” Thick Cut Cinnamon Swirl French Toast 1.993 oz / 8/3 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Toaster (for firmer texture): Remove frozen French toast from wrapping. Place in the microwave for 10 to 20 seconds. Then insert into toaster and heat on highest setting for one cycle. Microwave (for moister texture): Remove French toast from wrapping. Stack on a microwave-safe dish. Heat on full power (HIGH) according to the number of slices being heated. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>1 slice</td><td>50 sec-1:00 min</td></tr><tr><td>2 slices</td><td>1:50-2:00 min</td></tr><tr><td>3 slices</td><td>2:50-3:00 min</td></tr></table>	Portion	Microwave Time	1 slice	50 sec-1:00 min	2 slices	1:50-2:00 min	3 slices	2:50-3:00 min	IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.  Do not refreeze thawed product. For best results, cook from frozen.											
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<b>86151 60300</b> <b>3/4” Thick Cinnamon Swirl French Toast</b> 2.55 oz / 6/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>45 sec</td><td>30 sec</td></tr><tr><td>2 slices</td><td>1:50 min</td><td>50 sec</td></tr><tr><td>3 slices</td><td>2:00 min</td><td>1:10 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	45 sec	30 sec	2 slices	1:50 min	50 sec	3 slices	2:00 min	1:10 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.						
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<b>86151 60301</b> <b>3/4” Thick French Toast</b> 2.55 oz / 6/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>50 sec-1:00 min</td><td>40-50 sec</td></tr><tr><td>2 slices</td><td>1:50-2:00 min</td><td>1:15-1:30 min</td></tr><tr><td>3 slices</td><td>2:50-3:00 min</td><td>1:30-2:00 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	50 sec-1:00 min	40-50 sec	2 slices	1:50-2:00 min	1:15-1:30 min	3 slices	2:50-3:00 min	1:30-2:00 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.						
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<b>86151 60304</b> <b>Cinnamon Swirl Round Thick ‘N’ Rich French Toast</b> 2.61 oz / 12/6 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>50 sec-1:00 min</td><td>40-50 sec</td></tr><tr><td>2 slices</td><td>1:50-2:00 min</td><td>1:15-1:30 min</td></tr><tr><td>3 slices</td><td>2:50-3:00 min</td><td>1:30-2:00 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	50 sec-1:00 min	40-50 sec	2 slices	1:50-2:00 min	1:15-1:30 min	3 slices	2:50-3:00 min	1:30-2:00 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.						
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<b>86151 60316</b> <b>Homestyle French Toast Sticks</b> .899 oz / 176 ct	Heat oven to 325°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 6-8 minutes.	Heat oven to 400°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 10-12 minutes.	Remove frozen French toast sticks from the package. Place sticks in a single layer on a microwave safe-dish, uncovered. Heat on full power (HIGH) according to the number of sticks being heated. <table><tr><th>Portion</th><th>Microwave Time</th><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 sticks</td><td>35-45 sec</td><td>6 sticks</td><td>1:40-1:50 min</td></tr><tr><td>3 sticks</td><td>50 sec-1:00 min</td><td>8 sticks</td><td>2:20-2:30 min</td></tr><tr><td>4 sticks</td><td>1:00-1:15 min</td><td>10 sticks</td><td>2:40-2:50 min</td></tr><tr><td>5 sticks</td><td>1:25-1:35 min</td><td></td><td></td></tr></table>	Portion	Microwave Time	Portion	Microwave Time	2 sticks	35-45 sec	6 sticks	1:40-1:50 min	3 sticks	50 sec-1:00 min	8 sticks	2:20-2:30 min	4 sticks	1:00-1:15 min	10 sticks	2:40-2:50 min	5 sticks	1:25-1:35 min			IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.
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<b>86151 60317</b> <b>Cinnamon French Toast Sticks</b> .899 oz / 176 ct / 4/2.5 lb	Heat oven to 325°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 6-8 minutes.	Heat oven to 400°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 10-12 minutes.	Remove frozen French toast sticks from the package. Place sticks in a single layer on a microwave-safe dish, uncovered. Heat on full power (HIGH) according to the number of sticks being heated. <table><tr><th>Portion</th><th>Microwave Time</th><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 sticks</td><td>35-45 sec</td><td>6 sticks</td><td>1:40-1:50 min</td></tr><tr><td>3 sticks</td><td>50 sec-1:00 min</td><td>8 sticks</td><td>2:20-2:30 min</td></tr><tr><td>4 sticks</td><td>1:00-1:15 min</td><td>10 sticks</td><td>2:40-2:50 min</td></tr><tr><td>5 sticks</td><td>1:25-1:35 min</td><td></td><td></td></tr></table>	Portion	Microwave Time	Portion	Microwave Time	2 sticks	35-45 sec	6 sticks	1:40-1:50 min	3 sticks	50 sec-1:00 min	8 sticks	2:20-2:30 min	4 sticks	1:00-1:15 min	10 sticks	2:40-2:50 min	5 sticks	1:25-1:35 min			IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.
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<b>86151 60346</b> <b>Whole Grain Cinnamon French Toast Sticks</b> .776 oz / 176 ct	Heat oven to 325°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 6-8 minutes.	Heat oven to 400°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 10-12 minutes.	Remove frozen French toast sticks from the package. Place sticks in a single layer on a microwave-safe dish, uncovered. Heat on full power (HIGH) according to the number of sticks being heated. <table><tr><th>Portion</th><th>Microwave Time</th><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 sticks</td><td>35-45 sec</td><td>6 sticks</td><td>1:40-1:50 min</td></tr><tr><td>3 sticks</td><td>50 sec-1:00 min</td><td>8 sticks</td><td>2:20-2:30 min</td></tr><tr><td>4 sticks</td><td>1:00-1:15 min</td><td>10 sticks</td><td>2:40-2:50 min</td></tr><tr><td>5 sticks</td><td>1:25-1:35 min</td><td></td><td></td></tr></table>	Portion	Microwave Time	Portion	Microwave Time	2 sticks	35-45 sec	6 sticks	1:40-1:50 min	3 sticks	50 sec-1:00 min	8 sticks	2:20-2:30 min	4 sticks	1:00-1:15 min	10 sticks	2:40-2:50 min	5 sticks	1:25-1:35 min			IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.
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<b>86151 60347</b> <b>3/4” Whole Grain Thick French Toast</b> 2.55 oz / 12/6 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>50 sec-1:00 min</td><td>40-50 sec</td></tr><tr><td>2 slices</td><td>1:50-2:00 min</td><td>1:15-1:30 min</td></tr><tr><td>3 slices</td><td>2:50-3:00 min</td><td>1:30-2:00 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	50 sec-1:00 min	40-50 sec	2 slices	1:50-2:00 min	1:15-1:30 min	3 slices	2:50-3:00 min	1:30-2:00 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.						
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<b>86151 60349</b> <b>Homestyle French Toast Sticks</b> 4/16 oz	Heat oven to 325°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 6-8 minutes.	Heat oven to 400°F. Arrange frozen French toast sticks on a sheet pan in a single layer with edges touching. Bake uncovered for 10-12 minutes.	Remove frozen French toast sticks from the package. Place sticks in a single layer on a microwave-safe dish, uncovered. Heat on full power (HIGH) according to the number of sticks being heated. <table><tr><th>Portion</th><th>Microwave Time</th><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 sticks</td><td>35-45 sec</td><td>6 sticks</td><td>1:40-1:50 min</td></tr><tr><td>3 sticks</td><td>50 sec-1:00 min</td><td>8 sticks</td><td>2:20-2:30 min</td></tr><tr><td>4 sticks</td><td>1:00-1:15 min</td><td>10 sticks</td><td>2:40-2:50 min</td></tr><tr><td>5 sticks</td><td>1:25-1:35 min</td><td></td><td></td></tr></table>	Portion	Microwave Time	Portion	Microwave Time	2 sticks	35-45 sec	6 sticks	1:40-1:50 min	3 sticks	50 sec-1:00 min	8 sticks	2:20-2:30 min	4 sticks	1:00-1:15 min	10 sticks	2:40-2:50 min	5 sticks	1:25-1:35 min			IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.  Keep frozen until ready to eat.
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<b>86151 90402</b> <b>3/4” Thick French Toast</b> 2.55 oz / 6/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="2">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th></tr><tr><td>1 slice</td><td>50 sec-1:00 min</td><td>40-50 sec</td></tr><tr><td>2 slices</td><td>1:50-2:00 min</td><td>1:15-1:30 min</td></tr><tr><td>3 slices</td><td>2:50-3:00 min</td><td>1:30-2:00 min</td></tr></table>	Portion	Microwave Time		650 watt	1000 watt	1 slice	50 sec-1:00 min	40-50 sec	2 slices	1:50-2:00 min	1:15-1:30 min	3 slices	2:50-3:00 min	1:30-2:00 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.						
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<b>86151 90408</b> <b>7/16” Regular Cut French Toast</b> 1.5 oz / 12/12 ct	Heat oven to 325°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 8-10 minutes.	Heat oven to 400°F. Arrange frozen French toast slices on a sheet pan in a single layer with edges touching. Bake uncovered for 15-20 minutes.	Place frozen French toast on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="3">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th><th>1400 watt</th></tr><tr><td>1 slice</td><td>45 sec</td><td>30 sec</td><td>25 sec</td></tr><tr><td>2 slices</td><td>1:50 min</td><td>50 sec</td><td>40 sec</td></tr><tr><td>3 slices</td><td>2:00 min</td><td>1:10 min</td><td>1:00 min</td></tr></table>	Portion	Microwave Time			650 watt	1000 watt	1400 watt	1 slice	45 sec	30 sec	25 sec	2 slices	1:50 min	50 sec	40 sec	3 slices	2:00 min	1:10 min	1:00 min	For a moister product when baking, cover pan tightly with foil and cook an additional 10 minutes.  IMPORTANT: Microwave heating times may vary so adjust accordingly. Overcooking may toughen crust.	
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## PANCAKES

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<b>86151 10360</b> <b>4.5” Buttermilk Pancakes</b> 1.58 oz / 12/12 ct	Heat oven to 350°F. Pancakes prepared in a convection oven give best results when thawed overnight under refrigeration ( <i>see thawing directions under Conventional Oven</i> ). To heat thawed pancakes, use low fan speed and bake in sealed pans for 8-10 minutes.	Heat oven to 400°F. Pancakes prepared in a conventional oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in an overlapping single layer. Tightly seal pan with foil and refrigerate for 6-8 hours until ready to prepare. To heat thawed pancakes, bake in sealed pans for 10-12 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 pancakes</td><td>30 sec</td></tr><tr><td>3 pancakes</td><td>50 sec</td></tr><tr><td>6 pancakes</td><td>1:30 min</td></tr></table>	Portion	Microwave Time	2 pancakes	30 sec	3 pancakes	50 sec	6 pancakes	1:30 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.											
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<b>86151 10362</b> <b>4.5” Blueberry Pancakes</b> 1.5 oz / 8/18 ct	Heat oven to 350°F. Pancakes prepared in a convection oven give best results when thawed overnight under refrigeration ( <i>see thawing directions under Conventional Oven</i> ). To heat thawed pancakes, use low fan speed and bake in sealed pans for 8-10 minutes.	Heat oven to 400°F. Pancakes prepared in a conventional oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in an overlapping single layer. Tightly seal pan with foil and refrigerate for 6-8 hours until ready to prepare. To heat thawed pancakes, bake in sealed pans for 10-12 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="3">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th><th>1400 watt</th></tr><tr><td>2 pancakes</td><td>1:20 min</td><td>55 sec</td><td>30 sec</td></tr><tr><td>3 pancakes</td><td>1:55 min</td><td>1:25 min</td><td>45 sec</td></tr><tr><td>4 pancakes</td><td>3:40 min</td><td>2:25 min</td><td>1:15 min</td></tr></table>	Portion	Microwave Time			650 watt	1000 watt	1400 watt	2 pancakes	1:20 min	55 sec	30 sec	3 pancakes	1:55 min	1:25 min	45 sec	4 pancakes	3:40 min	2:25 min	1:15 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.
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3 pancakes	1:55 min	1:25 min	45 sec																				
4 pancakes	3:40 min	2:25 min	1:15 min																				
<b>86151 20084</b> <b>4” Buttermilk Pancakes</b> 1.235 oz / 20/3 ct		Heat oven to 400°F. Pancakes prepared in a conventional oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in an overlapping single layer. Tightly seal pan with foil and refrigerate for 6-8 hours until ready to prepare. To heat thawed pancakes, bake in sealed pans for 10-12 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 pancakes</td><td>30 sec</td></tr><tr><td>3 pancakes</td><td>50 sec</td></tr><tr><td>6 pancakes</td><td>1:30 min</td></tr></table>	Portion	Microwave Time	2 pancakes	30 sec	3 pancakes	50 sec	6 pancakes	1:30 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.											
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2 pancakes	30 sec																						
3 pancakes	50 sec																						
6 pancakes	1:30 min																						
<b>86151 20137</b> <b>4” Buttermilk Pancakes</b> 1.251 oz / 8/18 ct	Heat oven to 350°F. Pancakes prepared in a convection oven give best results when thawed overnight under refrigeration ( <i>see thawing directions under Conventional Oven</i> ). To heat thawed pancakes, use low fan speed and bake in sealed pans for 8-10 minutes.	Heat oven to 400°F. Pancakes prepared in a conventional oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in an overlapping single layer. Tightly seal pan with foil and refrigerate for 6-8 hours until ready to prepare. To heat thawed pancakes, bake in sealed pans for 10-12 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 pancakes</td><td>30 sec</td></tr><tr><td>3 pancakes</td><td>50 sec</td></tr><tr><td>6 pancakes</td><td>1:30 min</td></tr></table>	Portion	Microwave Time	2 pancakes	30 sec	3 pancakes	50 sec	6 pancakes	1:30 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.											
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# PREPARATION & HOLDING GUIDE

## PANCAKES

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PRODUCT DESCRIPTION	CONVECTION OVEN	CONVENTIONAL OVEN	MICROWAVE OVEN/TOASTER	HOLDING/HINTS																			
<b>86151 80120</b> <b>2.36" Premium - Mini Pancakes</b> .317 oz / 24/45 ct	Heat oven to 350°F. Place desired amount of frozen mini pancakes in a single layer on a baking sheet. Cover with foil or an inverted baking sheet. Heat 8-10 minutes.	Heat oven to 375°F. Place desired amount of frozen mini pancakes in a single layer on a baking sheet. Cover with foil or an inverted baking sheet. Heat 13-15 minutes.	Place serving of frozen mini pancakes on a microwave-safe dish. Heat 25-30 seconds.  Important: Microwave heating time may vary, so adjust accordingly. Overcooking will toughen pancakes.	Mini pancakes will hold on a steam table for up to 45 minutes when placed in small stacks in a steam table pan, which is covered. Use medium steam table setting for holding.																			
<b>86151 80310</b> <b>5" Chef Supreme Grande Pancakes</b> 1.728 oz / 12/12 ct	Heat oven to 350°F. Pancakes prepared in a convection oven give best results when thawed overnight under refrigeration ( <i>see thawing directions under Conventional Oven</i> ). To heat thawed pancakes, use low fan speed and bake in sealed pans for 8-10 minutes.	Heat oven to 400°F. Pancakes prepared in a conventional oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in an overlapping single layer. Tightly seal pan with foil and refrigerate for 6-8 hours until ready to prepare. To heat thawed pancakes, bake in sealed pans for 10-12 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 pancakes</td><td>30 sec</td></tr><tr><td>3 pancakes</td><td>50 sec</td></tr><tr><td>6 pancakes</td><td>1:30 min</td></tr></table>	Portion	Microwave Time	2 pancakes	30 sec	3 pancakes	50 sec	6 pancakes	1:30 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.											
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3 pancakes	50 sec																						
6 pancakes	1:30 min																						
<b>86151 80327</b> <b>3.5" Maple Flavored Pancakes</b> 1 oz / 30/8 ct	Heat oven to 350°F.  Sheet Pan: Place desired amount of frozen mini pancakes in a slightly overlapping single layer, on pan. Cover tightly with foil. Heat 8-10 minutes.  Ovenable or foil trays: Place desired amount of frozen mini pancakes in a slightly overlapping single layer in trays. Place trays on sheet pan. Cover tightly with foil. Heat 8-10 minutes.	Heat oven to 375°F.  Sheet Pan: Place desired amount of frozen mini pancakes in a slightly overlapping single layer on pan. Cover tightly with foil. Heat 13-15 minutes.  Ovenable or foil trays: Place desired amount of frozen mini pancakes in a slightly overlapping single layer in trays. Place trays on sheet pan. Cover tightly with foil. Heat 15-17 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>2 pancakes</td><td>30 sec</td></tr><tr><td>3 pancakes</td><td>50 sec</td></tr><tr><td>6 pancakes</td><td>1:30 min</td></tr></table>	Portion	Microwave Time	2 pancakes	30 sec	3 pancakes	50 sec	6 pancakes	1:30 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.											
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3 pancakes	50 sec																						
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<b>86151 80349</b> <b>4" Whole Grain Pancakes</b> 1.4 oz / 12/12 ct	Heat oven to 350°F. Pancakes prepared in a convection oven give best results when thawed overnight under refrigeration ( <i>see thawing directions under Conventional Oven</i> ). To heat thawed pancakes, place sealed pans in oven on low fan speed for 3 minutes. To heat frozen pancakes, place pancakes on a sheet pan in a single layer and tightly seal with foil; bake for 6 minutes.	Heat oven to 400°F. Pancakes prepared in a conventional oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in a single layer and seal tightly with foil. Refrigerate pan for 6-8 hours until ready to prepare. To heat thawed pancakes, bake for 7 minutes. To heat frozen pancakes, place pancakes on a sheet pan in a single layer and tightly seal pan with foil; bake for 7 minutes.	Place frozen pancakes on a microwave-safe dish, uncovered. Set oven on full power. <table><tr><th rowspan="2">Portion</th><th colspan="3">Microwave Time</th></tr><tr><th>650 watt</th><th>1000 watt</th><th>1500 watt</th></tr><tr><td>2 pancakes</td><td>1:25 min</td><td>1:00 min</td><td>45 sec</td></tr><tr><td>3 pancakes</td><td>2:05 min</td><td>1:15 min</td><td>1:00 min</td></tr><tr><td>6 pancakes</td><td>3:45 min</td><td>2:20 min</td><td>1:30 min</td></tr></table>	Portion	Microwave Time			650 watt	1000 watt	1500 watt	2 pancakes	1:25 min	1:00 min	45 sec	3 pancakes	2:05 min	1:15 min	1:00 min	6 pancakes	3:45 min	2:20 min	1:30 min	Microwave heating times are for commercial 1200 watt microwave ovens.  Higher wattage ovens will require less cooking time.
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# PREPARATION & HOLDING GUIDE

## PANCAKES

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PRODUCT DESCRIPTION	CONVECTION OVEN	CONVENTIONAL OVEN	MICROWAVE OVEN/TOASTER	HOLDING/HINTS										
86151 80480 Whole Grain Mini Buttermilk Pancakes .317 oz / 24/45 ct	Heat oven to 350°F. Place desired amount of frozen mini pancakes in a single layer on a baking sheet. Cover with foil or an inverted baking sheet. Heat 8-10 minutes.	Heat oven to 375°F. Place desired amount of frozen mini pancakes in a single layer on a baking sheet. Cover with foil or an inverted baking sheet. Heat 13-15 minutes.	Place serving of frozen mini pancakes on a microwave-safe dish. Heat 25-30 seconds.  Important: Microwave heating time may vary, so adjust accordingly. Overcooking will toughen pancakes.	Mini pancakes will hold on a steam table for up to 45 minutes when placed in small stacks in a steam table pan, which is covered. Use medium steam table setting for holding.										
86151 90400 4.5" Buttermilk Pancakes 1.58 oz / 1/36 ct	Heat oven to 350°F. Pancakes prepared in a convection oven give best results when thawed overnight under refrigeration. To thaw, place frozen pancakes on a sheet pan in an overlapping single layer. Tightly seal pan with foil and refrigerate for 6-8 hours until ready to prepare. To heat thawed pancakes, use low fan speed and bake in sealed pans for 8-10 minutes.	Heat oven to 375°F. Remove frozen pancakes from wrapping. Arrange in a single layer with edges touching on an ungreased baking sheet. Cover tightly with foil. Bake for 14-16 minutes.	Microwave: Remove frozen pancakes from wrapping. Place pancakes in stacks of two on a microwave-safe dish. Heat on full power (HIGH) according to the number of pancakes being heated. <table><tr><th>Portion</th><th>Microwave Time</th></tr><tr><td>1 pancakes</td><td>45-55 sec</td></tr><tr><td>2 pancakes</td><td>1:10 min-1:20 min</td></tr><tr><td>3 pancakes</td><td>1:45 min-1:55 min</td></tr><tr><td>6 pancakes</td><td>3:20 min-3:45 min</td></tr></table> Toaster: Remove pancakes from wrapping. Insert pancakes into toaster and heat on light or medium setting for one cycle. For best results, run toaster through one heat cycle to preheat. Toaster heating temperatures vary. Adjust accordingly.	Portion	Microwave Time	1 pancakes	45-55 sec	2 pancakes	1:10 min-1:20 min	3 pancakes	1:45 min-1:55 min	6 pancakes	3:20 min-3:45 min	For best results, keep frozen until ready to eat. Do not refreeze thawed product.  IMPORTANT: Microwave heating times may vary, so adjust accordingly. It is not recommended to heat more than six pancakes at a time. Overcooking may toughen pancakes.  Adult supervision is recommended when children are toasting pancakes.
Portion	Microwave Time													
1 pancakes	45-55 sec													
2 pancakes	1:10 min-1:20 min													
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# PREPARATION & HOLDING GUIDE

## WAFFLES

PRODUCT DESCRIPTION	CONVECTION OVEN	CONVENTIONAL OVEN	MICROWAVE OVEN/TOASTER	HOLDING/HINTS
<b>86151 10366</b> <b>4" Golden Waffles</b> 1.74 oz / 12/12 ct	Heat oven to 350°F. Arrange frozen waffles in a single layer on a sheet pan. Using low fan speed, bake uncovered for 4-6 minutes.	Heat oven to 400°F. Arrange frozen waffles in a single layer on a sheet pan. Bake uncovered for 5-8 minutes.	Insert frozen waffle(s) into preheated toaster. Heat on light setting for one cycle. NOTE: An additional heating cycle may be required for some toasters	
<b>86151 10368</b> <b>4" Belgian Waffles</b> 2.4 oz / 8/9 ct	Heat oven to 350°F. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 4-6 minutes.	Heat oven to 400°F. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 8-12 minutes.		Heat Lamps: Arrange frozen waffles in a single layer on a rack or elevated, vented prep pan. Heat 15-20 minutes and turn waffles; heat an additional 15-20 minutes before serving.  To hold heated waffles: Place already heated waffles on a rack or elevated, vented prep pan and place under heat lamp. Waffles may be held up to 2 hours, turning every ½ hour.
<b>86151 40300</b> <b>3.9" Premium Belgian Waffle Sticks</b> .78 oz / 9/24 ct	Heat oven to 350°F. Sheet Pan (frozen): Place desired amount of waffle sticks in a single layer on sheet pan. Bake uncovered 8-10 minutes.  Sheet Pan (thawed): Place desired amount of waffle sticks in a single layer on sheet pan. Bake uncovered 6-7 minutes.	Heat oven to 375°F. Sheet Pan (frozen): Place desired amount of waffle sticks in a single layer on sheet pan. Bake uncovered 13-15 minutes.  Sheet Pan (thawed): Place desired amount of waffle sticks in a single layer on sheet pan. Bake uncovered 10-11 minutes.	Place frozen waffle sticks (6 waffles) on a microwave-safe plate. Heat on full power (HIGH) 45-50 seconds. (Microwave heating times may vary, so adjust heating times accordingly.)	Holding: Place heated waffle sticks in a single layer in a steam table pan. Waffle sticks can be held on a steam table (set to medium), partially covered, up to 30 minutes.  Hint: Heated waffle sticks should reach an internal temperature of 150°-160°F.
<b>86151 40307</b> <b>7" Chef Supreme Gourmet Belgian Waffles</b> 5 oz / 1/36 ct	Heat oven to 350°F. Sheet Pan (frozen): Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 6-7 minutes. Sheet Pan (thawed): Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 5-6 minutes.	Heat oven to 375°F. Sheet Pan (frozen): Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 9-10 minutes. Sheet Pan (thawed): Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 7-8 minutes.	Microwave heating not recommended.	
<b>86151 40321</b> <b>4" 100% Whole Grain Waffles</b> 1.4 oz / 144 ct	Heat oven to 350°F. Arrange frozen waffles on a sheet pan in a single layer. Using low fan speed, bake uncovered 4-6 minutes.	Heat oven to 400°F. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered for 5-8 minutes.	Toaster: Insert frozen waffle(s) into preheated toaster. Heat on light setting for one cycle. NOTE: An additional heating cycle may be required for some toasters.	



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PRODUCT DESCRIPTION	CONVECTION OVEN	CONVENTIONAL OVEN	MICROWAVE OVEN/TOASTER	HOLDING/HINTS
<b>86151 40333</b> <b>Premium Whole Grain Belgian Waffle Sticks</b> .78 oz / 9/24 ct	Heat oven to 350°F. Arrange on a sheet pan in a single layer. Seal tightly with foil. Bake 6-8 minutes.	Heat oven to 400°F. Arrange on a sheet pan in a single layer. Seal tightly with foil. Bake 8-12 minutes.	Place frozen waffle sticks (6 waffles) on a microwave-safe plate. Heat on full power (HIGH) 45-50 seconds. (Microwave heating times may vary, so adjust heating times accordingly.)	
<b>86151 40337</b> <b>4" 51% Whole Wheat Waffles</b> 1.4 oz / 12/12 ct	Heat oven to 350°F. Arrange frozen waffles on a sheet pan in a single layer. Using low fan speed, bake uncovered 4-6 minutes.	Heat oven to 400°F. Arrange frozen waffles on a sheet pan in a single layer. Bake uncovered 5-8 minutes.	Toaster: Insert frozen waffle(s) into preheated toaster. Heat on light setting for one cycle.  NOTE: An additional heating cycle may be required for some toasters	
<b>86151 80412</b> <b>Belgian Waffles</b> 5 oz / 8 ct	Heat oven to 350°F.  Sheet Pan (frozen): Place waffles in a single layer on sheet pan. Bake uncovered 6-7 minutes.  Sheet Pan (thawed): Place desired amount of waffles in a single layer on sheet pan. Bake uncovered 5-6 minutes.	Heat oven to 375°F.  Sheet Pan (frozen): Place waffles in a single layer on sheet pan. Bake uncovered 9-10 minutes.  Sheet Pan (thawed): Place waffles in a single layer on sheet pan. Bake uncovered 7-8 minutes.	Microwave heating not recommended.	
<b>86151 80483</b> <b>4" 100% Whole Grain Belgian Waffles</b> 2.4 oz / 8/9 ct	Heat oven to 350°F. Arrange frozen waffles in a single layer on a sheet pan. Using low fan speed, bake uncovered for 4-6 minutes.	Heat oven to 400°F. Arrange frozen waffles in a single layer on a sheet pan. Bake uncovered for 8-12 minutes.		Heat Lamps: Arrange frozen waffles in a single layer on a rack or elevated, vented prep pan. Heat 15-20 minutes and turn waffles; heat an additional 15-20 minutes before serving.  To hold heated waffles: Place already heated waffles on a rack or elevated, vented prep pan and place under heat lamp. Waffles may be held up to 2 hours, turning every ½ hour.
<b>86151 90401</b> <b>4" Belgian Waffles</b> 2.4 oz / 1/24 ct		Conventional Oven/Toaster Oven: To serve several waffles, heat oven to 375°F (190°C). Place frozen waffles on a wire rack for 2½-3 minutes or until crisp and hot. If waffles are thawed, bake for 2 minutes.	Wide-Mouth Toaster: Brown frozen waffles in toaster at low setting. Serve on warm plate with warm syrup and butter.	Keep frozen until ready to prepare. Do not refreeze thawed product. For best results, cook from frozen.





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PRODUCT DESCRIPTION	CONVECTION OVEN	CONVENTIONAL OVEN	MICROWAVE OVEN/TOASTER	HOLDING/HINTS
<b>86151 90404</b> <b>3.3" Flat Bottom</b> <b>Buttermilk Round</b> <b>Waffles</b> 1 oz / 1/192 ct		Heat oven to 400°F (205°C). Place frozen waffles on a wire rack and bake 2½-3 minutes or until crisp and hot. If thawed, bake 2 minutes.	Wide-Mouth Toaster: Brown frozen waffles in toaster at low setting.	Keep frozen until ready to prepare. For best results, do not refreeze product. Cook from frozen. Not suitable for microwave ovens.
<b>86151 90405</b> <b>3.3" Flat Bottom</b> <b>Maple Round Waffles</b> 1.03 oz / 1/192 ct		Heat oven to 400°F (205°C). Place frozen waffles on a wire rack and bake 2½-3 minutes or until crisp and hot. If thawed, bake 2 minutes.	Wide-mouth toaster: Brown frozen waffles in toaster at low setting.	Keep frozen until ready to prepare. For best results, do not refreeze product. Cook from frozen. Not suitable for microwave ovens.
<b>86151 90406</b> <b>4" Flat Bottom</b> <b>Buttermilk Square</b> <b>Waffles</b> 1.7 oz / 1/132 ct		Heat oven to 375°F (190°C). Place frozen waffles on a wire rack and bake 2½-3 minutes or until crisp and hot. If thawed, bake 2 minutes.	Wide-Mouth Toaster: Brown frozen waffles in toaster at low setting.	Keep frozen until ready to prepare. For best results, do not refreeze product. Cook from frozen. Not suitable for microwave ovens.
<b>86151 90407</b> <b>4" Flat Bottom Maple</b> <b>Square Waffles</b> 1.7 oz / 1/132 ct		Heat oven to 375°F (190°C). Place frozen waffles on a wire rack and bake 2½-3 minutes or until crisp and hot. If thawed, bake 2 minutes.	Wide-mouth toaster: Brown frozen waffles in toaster at low setting.	Keep frozen until ready to prepare. For best results, do not refreeze product. Cook from frozen. Not suitable for microwave ovens.