



## **Crème Brulee French Toast**

**In the oven**- Preheat oven to 350 degrees F. Remove plastic lid from the aluminum pan and cover loosely with foil. Place on a baking pan in the oven add enough water to the tray to create a water bath that comes about half way up the side of the aluminum pan. Bake for about 30-35 minutes.

Remove from the oven and cut into portion sizes desired. Top each portion with a drizzle of maple syrup, fresh berries, and whipped topping.

In the Microwave- Individual portions may be microwaved on an oven safe dish, 3 minutes per portion.

## Ham

**In the Oven-** Preheat oven to 350 degrees F. Remove plastic lid from the container, cover loosely with foil and warm 15-20 minutes until heated through.

**Stove top-** Place ham slices in a non-stick skillet over medium high heat an pan fry 3-4 minutes per side until heated through.