



Tips to Minimize Waste

Minimize waste with these great ways to use leftovers. Spark your creativity with bases that can serve a variety of uses on your menus.



Cinnamon Roll French Toast

Yesterday's baked cinnamon rolls are today's divine French Toast.



Biscuit Bread Pudding

Flaky biscuits, even leftover biscuits, are wonderful in bread pudding. Combined with spices and raisins, and drenched in a creamy vanilla custard, the dessert bakes into a moist, old-fashioned classic.



Leftover Croissant French Toast Panini

Cut waste and use day-old croissants as your French Toast bread for this delicious breakfast panini sandwich with scrambled eggs, bacon, and cheese.



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