

Recipe Prep Sheet

American Dairy Association North East

990043 - Peaches n Cream Waffle Dunkers

Recipe HACCP Process:
 Source: DSB
 Number of Portions: 50
 Portion Size: each

Ingredient #	Ingredient Name	Measurements	Instructions
001295	YOGURT,VANILLA,NON-FAT	12 1/2 LB	No Instructions Assigned
990391	Maple Flavored Mini Waffles	50 package	
001017	CHEESE,CREAM	3 lb + 2 OZ	<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Drain peaches. In a food processor or mixer,whip the cream cheese,then add yogurt and drained peaches. Whip until smooth. Refrigerate until ready to use.</p>
120866	Diced Peaches	1 #10 can	
			<p>Heat the packages of mini waffles as directed by the manufacturer.</p> <p>Meal Service:</p> <p>#8 scoop of peaches and cream mixture served with 1 package of mini waffles.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Hold at 135° F or higher.</p>

*Nutrients are based upon 1 Portion Size (each)

Calories ¹	396.763 kcal	Total Fat	14.524 g	Total Dietary Fiber	3.494 g	Vitamin C	*0.000* mg	32.945% Calories from Total Fat
Saturated Fat ¹	7.130 g	Trans Fat ²	*0.070* g	Protein	8.927 g	Iron	2.761 mg	16.174% Calories from Sat Fat
Sodium ¹	357.216 mg	Cholesterol	32.035 mg	Vitamin A	*1046.100* IU	Water	*104.502* g	*0.159%* Calories from Trans Fat
Sugars	*12.581* g	Carbohydrate	58.980 g	Calcium	262.793 mg	Ash	*N/A* g	59.461% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			9.000% Calories from Protein
Type of Fat	-							

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Components					
Meat/Meat ALT	1 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	cup
				Milk	cup

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