



PEACHES N' CREAM DIP

Recipe Project Name/Written By:	New England Dairy	
Recipe Category:	Breakfast, Grab n' Go, Quick Scratch	
Cooking Process:	#1 No Cook	
Prep Time:	15 minutes	
Cook Time:		
Total Time:	15 minutes	
K-12 Portion Size:	#12 disher	

Meal Pattern Contribution: .5 oz eq m/ma, 1/4 cup fruit

INGREDIENTS	64 Servings		128 Servings		DIDECTIONS
	Weight	Measure	Weight	Measure	DIRECTIONS
Cream cheese, low-fat	2 lb		4 lb		CCP: No bare hand contact with ready to eat food.
Yogurt, Greek, vanilla, low-fat	8 lb		16 lb		1. Allow cream cheese to soften at room temperature for about 30 minutes.
Peaches, sliced, canned, in juice, drained		#10 can		2 - #10 cans	2. Place cream cheese, yogurt, and peaches in a large bowl, pan, or container. Using an immersion blender, blend until fairly smooth.
					3. Using a #12 disher, serve 1/3 cup to each student alongside waffles, pancakes, bagels or other breakfast grain.
					CCP: Hold and serve at 41° F or below.

PEACHES N' CREAM DIP NUTRITION INFORMATION Serving Size #12 disher **NUTRIENTS AMOUNT** 90 **Calories Total Fat** 2.5 g Saturated Fat 1.5 g Cholesterol 11 mg Sodium 69 mg **Total Carbohydrate** 10 g Dietary Fiber <1 g **Total Sugars** 8 g Added Sugars 8 g 6 g **Protein** Vitamin D 0 mcg Calcium 80 mg Iron 0 mg Potassium 130 mg N/A=data not available.

ALLERGENS: Milk

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

*MARKETING GUIDE

Food as Purchased for	64 Servings	128 Servings
N/A		

NOTES

This dip can be used alongside grain items or even other fruit like strawberries and apple slices.

It can also be layered with fruit and granola to build a peach cheesecake yogurt parfait.

YIELD/VOLUME64 Servings128 ServingsTotal Weight: 13 lb 11 ozTotal Weight: 27 lb 6 ozTotal Volume: 1 gal 2 qt 1 pintTotal Volume: 3 gal 1 qt

