Carrot Spice Muffin Tops

Cooking time: 20 minutes HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 0.5 ounce equivalents Grains NSLP: 0.5 ounce equivalents Grains SFSP: 0.5 ounce equivalents Grains



	80 Ser	vings	160 Servings			
Ingredients	Weight	Weight Measure		Measure		
Brown sugar, packed	7.2 ounces	1 cup	14.4 ounces	2 cups		
Granulated sugar	7.2 ounces	1 cup	14.4 ounces	2 cups		
Oil		1 cup		2 cups		
Applesauce		1 cup		2 cups		
Eggs		4		8		
Vanilla		2 teaspoons		1 Tablespoon + 1 teaspoon		
Old-fashioned rolled oats, dry	13 ounces	1 quart	1 pound 10 ounces	2 quarts		
Whole wheat flour	9.2 ounces	2 cups	1 pound 2.4 ounces	1 quart		
Enriched all-purpose flour	9.2 ounces	2 cups	1 pound 2.4 ounces	1 quart		
Baking soda		2 teaspoons		1 Tablespoon + 1 teaspoon		
Baking powder		2 teaspoons		1 Tablespoon + 1 teaspoon		
Salt		½ teaspoon		1 teaspoon		
Ground cinnamon		2 teaspoons		1 Tablespoon + 1 teaspoon		
Ground nutmeg		1 teaspoon		2 teaspoons		
Ground ginger		1 teaspoon		2 teaspoons		
Carrots, finely grated	12 ounces	3 cups (about 6 large carrots)	1 pound 8 ounces	1 quart + 2 cups (about 12 large carrots)		
Raisins or golden raisins	12 ounces	2 cups	1 pound 8 ounces	1 quart		

Carrot Spice Muffin Tops, continued

Directions

- 1. Preheat the oven to 350° F.
- 2. Line full-size sheet pans with parchment paper. For 80 servings, use 2 full-size sheet pans. For 160 servings, use 4 full-size sheet pans.
- 3. In a large mixing bowl whisk together the brown sugar, granulated sugar, oil, applesauce, eggs and vanilla.
- 4. In a separate bowl stir together the rolled oats, whole wheat flour, all-purpose flour, baking soda, baking powder, salt, cinnamon, nutmeg and ginger.
- 5. Add the dry ingredients to the wet ingredients and stir.
- 6. Add the grated carrots and raisins. Stir until the dough is thoroughly combined.
- 7. Use a #30 scoop to measure 2-Tablespoon mounds of dough onto the parchment-lined sheet pans. Leave 2 inches of space between each mound.
- 8. Bake in the preheated oven for about 12–15 minutes, or until golden brown.

CCP: Heat to 165°F or higher for at least 15 seconds.

9. Let cookies cool on sheet pans. Hold at room temperature until ready for service.

Serving	Yield	Volume	Nutrients Per Serving					
1 muffin top (2 ounces dough)	80 servings, about 5 pounds dough 160 servings, about 10 pounds dough	80 servings, about 10 cups dough 160 servings, about 1 gallon 1 quart dough	Calories Total Fat Saturated Fat Cholesterol	154 1.8 g 0.2 g 0 mg	Sodium Carbohydrate Dietary Fiber Protein	293 mg 28 g 9 g 7 g	Vitamin A Vitamin C Iron Calcium	2575 IU 9 mg 2 mg 57 mg

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