

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

Ingredients	80 Servings		160 Servings	
	Weight	Measure	Weight	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



continues

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
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

Nutrients Per Serving					
Calories	154	Sodium	293 mg	Vitamin A	2575 IU
Total Fat	1.8 g	Carbohydrate	28 g	Vitamin C	9 mg
Saturated Fat	0.2 g	Dietary Fiber	9 g	Iron	2 mg
Cholesterol	0 mg	Protein	7 g	Calcium	57 mg