

Pumpkin Breakfast Rounds

 Cooking time: 20 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 1.25 ounce equivalents Grains

NSLP: 1.25 ounce equivalents Grains

SFSP: 1.25 ounce equivalents Grains

Ingredients	19 Servings		38 Servings	
	Weight	Measure	Weight	Measure
Pumpkin, cooked, pureed	15 ounces	1¾ cups	1 pound 14 ounces	3½ cups
Brown sugar	11 ounces	1½ cups	1 pound 6 ounces	3 cups
Eggs		2		4
Vegetable oil		½ cup		1 cup
Whole wheat flour	7.7 ounces	1½ cups	15.4 ounces	3 cups
Enriched all-purpose flour	6 ounces	1¼ cups	12 ounces	2½ cups
Baking powder		1 Tablespoon		2 Tablespoons
Cinnamon		2 teaspoons		1 Tablespoon + 1 teaspoon
Nutmeg		1 teaspoon		2 teaspoons
Salt		½ teaspoon		1 teaspoon
Ground ginger		¼ teaspoon		½ teaspoon
Raisins	5.7 ounces	1 cup	11.4 ounces	2 cups



Directions

1. Preheat the oven to 400° F.
2. Line sheet pans with parchment paper.
3. Mix pumpkin, brown sugar, eggs, and oil thoroughly.
4. Blend dry ingredients and add to pumpkin mixture. Add raisins.
5. Use a #30 scoop to measure 2-tablespoon mounds of dough onto the parchment-lined sheet pans. Leave 1 inch between each mound.
6. Gently flatten each mound (use a spoon, bottom of a glass, or palm of your hand).
7. Bake in the preheated oven for about 10-12 minutes, or until golden brown.
CCP: Heat to 165°F or higher for at least 15 seconds.
8. Let rounds cool on sheet pans. Hold at room temperature until ready for service.

continues

Pumpkin Breakfast Rounds, continued

Serving	Yield	Volume	Nutrients Per Serving					
2 breakfast rounds (#30 scoop/ 2 Tablespoons dough per round)	19 servings, about 3 pounds 5 ounces dough	19 servings, about 1 quart 3 cups dough	Calories	225	Sodium	76 mg	Vitamin A	3513 IU
	38 servings, about 6 pounds 10 ounces dough	38 servings, about 3 quarts 2 cups dough	Total Fat	6.7 g	Carbohydrate	40 g	Vitamin C	1 mg
			Saturated Fat	1.1 g	Dietary Fiber	2 g	Iron	2 mg
			Cholesterol	20 mg	Protein	4 g	Calcium	32 mg