## Super Sundae





## 1 Serving Provides:

CACFP: ½ cup Fruit, 1 ounce equivalent Meat/Meat Alternate, 1 ounce equivalent Grains NSLP: ½ cup Fruit, 1 ounce equivalent Meat/Meat Alternate, 1 ounce equivalent Grains SFSP: ½ cup Fruit, 1 ounce equivalent Meat/Meat Alternate, 1 ounce equivalent Grains

## HACCP Process #1 No Cook Preparation

	48 Servings		96 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Peaches, diced, canned in light syrup or juice	1 #10 can		2 #10 cans		
Low-fat vanilla yogurt		1 gallon + 2 quarts		3 gallons	
Blueberries, fresh or frozen		3 quarts		1 gallon + 2 quarts	
Whole grain granola		3 quarts		1 gallon + 2 quarts	



## **Directions**

- 1. Set out 48 or 96 10–12 ounce clear cups.
- 3. Place  $\frac{1}{2}$  cup yogurt into each cup on top of the peaches.
- 4. Top with  $\frac{1}{4}$  cup blueberries.
- 5. Just before service add  $\frac{1}{4}$  cup granola over the blueberries.

CCP: Hold for cold service at 41°F or lower.

Serving	Yield	Volume
1 sundae	48 or 96 servings each	48 or 96 servings each

Nutrients Per Serving							
Calories	280	Sodium	133 mg	Vitamin A	241 IU		
Total Fat Saturated Fat	4.3 g 1.4 a	Carbohydrate Dietary Fiber	53 g 3.8 q	Vitamin C Iron	4 mg 1.4 mg		
Cholesterol	6 mg	Protein	9 g	Calcium	232 mg		

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