Pumpkin Breakfast Rounds

Cooking time: 20 minutes

HACCP Process #2 Same Day Service

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.

Directions
## Pumpkin Breakfast Rounds, continued

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