

# 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	76 Servings		152 Servings	
	Weight	Measure	Weight	Measure
Pumpkin, cooked, pureed	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Brown sugar	2 pounds 12 ounces	1 quart + 2 cups	5 pounds 8 ounces	3 quarts
Eggs		8		16
Vegetable oil		2 cups		1 quart
Whole wheat flour	1 pound 14.8 ounces	1 quart + 2 cups	3 pounds 13.6 ounces	3 quarts
Enriched all-purpose flour	1 pound 8 ounces	1 quart + 1 cup	3 pounds	2 quarts + 2 cups
Baking powder		¼ cup		½ cup
Cinnamon		2 Tablespoons + 2 teaspoons		¼ cup + 1 Tablespoon + 1 teaspoon
Nutmeg		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Salt		2 teaspoons		1 Tablespoon + 1 teaspoon
Ground ginger		1 teaspoon		2 teaspoons
Raisins	1 pound 6.8 ounces	1 quart	2 pounds 13.6 ounces	2 quarts



## 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.

*continues*

# Pumpkin Breakfast Rounds, continued

## Directions, continued

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.

Serving	Yield	Volume
2 breakfast rounds (#30 scoop/ 2 Tablespoons dough per round)	76 servings, about 13 pounds 4 ounces dough	76 servings, about 1 gallon 3 quarts dough
	152 servings, about 26 pounds 8 ounces dough	152 servings, about 3 gallons 2 quarts dough

Nutrients Per Serving					
Calories	225	Sodium	76 mg	Vitamin A	3513 IU
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