

# Pumpkin Breakfast Rounds

🕒 Cooking time: 20 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: Grain Based Dessert

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
			Total Fat	6.7 g	Carbohydrate	40 g
	38 servings, about 6 pounds 10 ounces dough	38 servings, about 3 quarts 2 cups dough	Saturated Fat	1.1 g	Dietary Fiber	2 g
			Cholesterol	20 mg	Protein	4 g
			Vitamin A	3513 IU	Vitamin C	1 mg
					Iron	2 mg
					Calcium	32 mg