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



	19 Ser	vings	38 Servings			
Ingredients	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		1⁄4 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.

Pumpkin Breakfast Rounds, continued

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

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