Pumpkin Smoothie in a Cup

HACCP Process #2 Same Day Service

1 Cup Provides:

CACFP: 1.5 ounces Meat/Meat Alternate, ½ cup Vegetables
NSLP: 1.5 ounces Meat/Meat Alternate, ½ cup Red/Orange Vegetables
SFSP: 1.5 ounces Meat/Meat Alternate, ½ cup Vegetables

	48 Servings		96 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Low-fat vanilla yogurt	18 pounds	2 gallons + 1 quart	36 pounds	4 gallons + 2 quarts	
Pumpkin, canned	6 pounds	3 quarts	12 pounds	1 gallon + 2 quarts	
Brown sugar	1 pound 2 ounces	2 cups	2 pounds 4 ounces	1 quart	
Cinnamon		¼ cup		½ cup	
Nutmeg, ground		2 Tablespoons		¼ cup	







Directions

 ${\bf 1. \ Stir \, all \, ingredients \, together.}$

CCP: Hold for cold service at 41°F or below. Serve 1 cup portions.

Serving	Yield	Volume	
1 cup	48 Servings: about 24 pounds 96 Servings: about 48 pounds	48 Servings: about 9 quarts 96 Servings: about 4 gallons 2 quarts	

Nutrients Per Serving							
Calories	207	Sodium	118 mg	Vitamin A	8899 IU		
Total Fat	2.4 g	Carbohydrate	39 g	Vitamin C	4 mg		
Saturated Fat	1.5 g	Dietary Fiber	2 g	Iron	1 mg		
Cholesterol	39 mg	Protein	9 g	Calcium	321 mg		

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