



# Peaches-n-Cream Waffle Dunkers



# Peaches-n-Cream Waffle Dunkers—Quick Scratch Preparation

Meal Pattern Crediting: 1 Dairy M/MA, 1.5 Grain, ½ cup Fruit

Recipe HACCP Process: #2 Same Day Service

Portion Size: 1/2 cup Peaches-n-Cream, 2 waffle sticks

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Regular yogurt, vanilla, low fat	100 oz.	3 quarts + 1/2 cup	200 oz.	1 1/2 gal.	1. To make the Peaches-n-Cream: In a food processor or mixer, whip the cream cheese, then add yogurt and diced, drained peaches. Whip until smooth. Store in the refrigerator until ready to use. <b>CCP:</b> Hold at 41°F or below.
Peaches, canned, drained	50 oz.	1 quart + 2 1/4 cups	100 oz.	3 quarts + 1/2 cup	
Cream cheese, softened, fat free	1 lb. 9 oz.		3 lbs. 2 oz.		
Waffle sticks, whole grain	36 oz.	50 each	72 oz.	100 each	2. Preheat oven. 3. Place waffle sticks on parchment lined sheet pan. Coat waffle sticks on both sides with pan release spray. (See photo #1)
Pan-release spray	50 g.	to coat	100 g.	to coat	
Cinnamon sugar	8 oz.	1 1/3 cups	16 oz.	2 2/3 cups	4. Dust both sides with cinnamon sugar (50% granulated sugar/ 50% ground cinnamon). (See photo #2) Alternatively, place waffle stick in a large bowl, spray with pan release and toss with cinnamon sugar. 5. Toast waffle sticks at 350°F for 7 minutes in a conventional oven (or at 325°F for 5 minutes in a convection oven). <b>CCP:</b> Minimum internal temperature should reach 135°F. <b>CCP:</b> Hold and serve at 135°F or above.
Peaches, canned, drained, diced	50 oz.	1 quart + 2 1/4 cups	100 oz.	3 quarts + 1/2 cup	
					6. For service: Using a #8 disher, serve a heaping 1/2 cup of cold Peaches-n-Cream topping with a 1/4 cup (2 oz. slotted spoodle) with 2 hot waffle sticks. <b>CCP:</b> No bare hand contact with ready-to-eat foods.

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Comments
Waffle sticks can be toasted in a convection oven at 350°F for 4 minutes.
For variety, other canned fruits may be used, such as pears, Mandarin oranges, fruit cocktail, or pineapple.
Fruit purees such as applesauce, fruit-flavored applesauce or pear sauce may be mixed into yogurt in place of canned fruit in equal amounts.
Fresh diced fruit such as strawberries may be used as a garnish to add color.
Greek yogurt can be substituted for regular yogurt.
Can serve with mini pancakes, mini waffles or French toast sticks in place of waffle sticks.
For nutritionals, we used Krusteaz® Premium Whole Grain Belgian Waffle Sticks. Other brands may be used.

Nutrients Per Serving—Analyzed using NutriKids software					
Calories	366	Saturated Fat	1.40 g	Iron	1.75 mg
Protein	11.71 g	Cholesterol	22.26 mg	Calcium	391.49 mg
Carbohydrate	65.82 g	Vitamin A	805.22 IU	Sodium	395.83 mg
Total Fat	6.71 g	Vitamin C	107.94 mg	Dietary Fiber	6.11 g

# Peaches-n-Cream Waffle Dunkers—Quick Scratch Preparation



Photo #1



Photo #2

