

Title: Strawberry Bread



Recipe Code No:

Category: Grain

Cooking Process: No HACCP Process

96 Servings			Directions
Ingredients	Weight	Measure	
Eggs, liquid, frozen, thawed		2 cups	<ol style="list-style-type: none"> 1. Thaw liquid eggs in the refrigerator. CCP: Hold at or below 41°F. 2. Preheat oven to 325°F convection or 350°F conventional. 3. Spray 2 full size sheet pans with pan release. 4. Combine white whole wheat flour, all-purpose flour, baking powder, baking soda, and salt in a large bowl. Whisk until thoroughly combined. 5. Rinse strawberries under running water. Dice into ½” pieces or pulse in a food processor. Add strawberries to flour mixture. 6. In large mixer bowl, add brown sugar, milk, oil, yogurt, eggs, and vanilla. Whisk until thoroughly combined – about 2 minutes. 7. Add dry ingredients to wet ingredients. Gently mix together until combined, about 2 minutes. Do not overmix. 8. Pour 1 gallon.1 qt into each prepared sheet pan. One sheet pan makes 48 servings. Use two sheet pans for 96 servings.
Flour, white whole wheat	4 lb		
Flour, all-purpose	3 lb		
Baking powder		½ cup	
Baking soda		1 Tbsp + 1 tsp	
Salt		1 Tbsp + 1 tsp	

Strawberries, fresh	5 lb 4 oz	<p>9. Bake at 325°F convection for approximately 30-35 minutes until top turns golden brown.</p> <p>10. Cut each pan 6 x 8 (48 servings per pan). Serve 1 square for a 2 oz eq WGR grain.</p> <p>CCP: No bare hand contact with ready to eat food.</p>
Sugar, brown, packed	2 qt	
Milk, low fat	1 qt + 2 cups	
Oil, canola	1 qt	
Yogurt, Greek, plain	2 cups	
Vanilla Extract	2 Tbsp	

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Meal Components: 2 oz eq WGR Grain

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Food as Purchased for	96 Servings
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Serving

1 serving provides 2 oz eq WGR Grain.

Serving Size	1 Serving Provides	Yield
K-8: 1 each, 4x6 cut 9-AD: 1 each, 4x6 cut	K-8: 2 oz eq WGR Grain 9-AD: 2 oz eq WGR Grain	96 servings 96 servings

Nutrients Per Serving:

Calories	292 cal	Sat Fat	1 g	Iron	1.8 mg
Protein	5 g	Chol	20 mg	Calcium	122 mg
Carb	46 g	Vit A	39 IU	Sodium	293 mg
Total Fat	10.5 g	Vit C	14.5 mg	Dietary Fiber	3.3 g