



# Title: Peachy Sheet Pan Pancakes

Recipe Code No:	Category: Breakfast	Cooking Process: No HACCP Process
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<b>96 Servings</b>			<b>Directions</b>
<b>Ingredients</b>	<b>Weight</b>	<b>Measure</b>	
Peaches, fresh, diced, EP		3 qt	<ol style="list-style-type: none"> <li>1. Preheat convection oven to 325° F.</li> <li>2. Spray three full size sheet pans with pan release spray.</li> <li>3. Rinse peaches under running water. Dice into ½” pieces. Set aside.</li> <li>4. Melt butter (may substitute margarine). Set aside.</li> <li>5. In a large mixing bowl, combine whole wheat flour, all-purpose flour, baking powder, baking soda, and salt. Whisk until combined.</li> <li>6. In a large bowl or mixer bowl, combine yogurt, milk, eggs, sugar, and melted butter. Use a whisk or whip attachment to mix until smooth.</li> <li>7. Add dry ingredients to wet ingredients in the bowl or mixer. Mix gently until dry ingredients are just moistened. Do not overmix or pancakes will be tough. Gently fold peaches into batter.</li> <li>8. Pour batter (1 gallon and 1 quart) into each prepared pan.</li> <li>9. Bake 15-20 minutes or until lightly browned and a knife inserted in the center comes out clean.</li> <li>10. Cut each pan 4 x 8 to create 32 servings. Serve with tongs or gloved hands.</li> </ol> <p><b>CCP: No bare hand contact with ready-to-eat food.</b></p>
Butter, melted		1 ½ cups	
Flour, whole wheat	1 lb 14 oz		
Flour, all-purpose	1 lb 14 oz		
Baking powder		¼ cup	
Baking soda		2 Tbsp	
Salt		1 ½ tsp	
Yogurt, Greek, vanilla, fat-free		1 qt + 2 cups	

96 Servings			Directions
Ingredients	Weight	Measure	
Milk, low-fat or fat-free		1 qt + 2 cups	
Eggs, large, fresh		12 each	
Sugar, granulated		1 ½ cups	

**Title: Peachy Sheet Pan Pancakes**  
Meal Components: 1 oz eq WGR Grain, ⅛ cup Fruit

**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
<b>Peaches, fresh</b> <i>Size 80 ct, Whole</i>	5 lb 4 oz

**Serving**  
1 portion (32<sup>nd</sup> cut) provides 1 oz eq WGR grain and ⅛ cup fruit.

<b>Nutrients Per Serving</b>			
<b>Calories</b>	101	<b>kcal</b>	<b>Sat Fat</b> 2 <b>g</b>
<b>Protein</b>	3.5	<b>g</b>	<b>Chol</b> 32 <b>mg</b>
<b>Carb</b>	14	<b>g</b>	<b>Sodium</b> 204 <b>mg</b>
<b>Total Fat</b>	4	<b>g</b>	<b>Dietary Fiber</b> 1.5 <b>g</b>