



Title: Double Cherry Yogurt Parfait

Recipe Code No:

Category: Breakfast

Cooking Process: #1 No Cook

84 Servings		
Ingredients	Weight	Measure
Cherries, frozen, unsweetened	24 lb 5 oz	
Granola, cherry vanilla, school made		84 (½ cup) servings
Yogurt, Greek, plain, fat-free		10 qt + 2 cups
Honey		2 cups

1. Day prior to service: thaw cherries overnight in a perforated pan set over a solid pan to drain.
CCP: Hold at or below 41° F.

2. Prepare Cherry Vanilla Granola according to recipe.

3. While granola is cooking, make honey yogurt. Combine honey and yogurt in a large container. Use an immersion blender or stiff whisk to combine. May mix yogurt in a mixer with whisk attachment.

4. Layer ingredients in a 12 oz clear cup in the following order:

- #16 scoop of thawed cherries
- #8 scoop of honey yogurt
- #16 scoop of thawed cherries
- Top with #8 scoop of granola just before service or preferably, serve in a separate container to prevent sogginess.

CCP: No bare hand contact with ready to eat food.
CCP: Hold and serve at or below 41° F.

Title: Double Cherry Yogurt Parfait

Meal Components: 2 oz eq WGR Grain, 1 oz eq M/MA, and ½ 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.

Marketing Guide

Food as Purchased for

84 Servings

Serving

1 container, layered as recipe instructs, provides 2 oz eq WGR grain, 1 oz eq m/ma, and ½ cup fruit.

Nutrients Per Serving

Calories	400	kcal	Sat Fat	1	g
Protein	18	g	Chol	6	mg
Carb	63	g	Sodium	47	mg
Total Fat	9	g	Dietary Fiber	5	g

Title: Cherry Vanilla Granola

Recipe Code No:

Category: Grain

Cooking Process: No HACCP Process

84 Servings			Directions
Ingredients	Weight	Measure	
Sugar, brown, packed		2 ½ cups	<ol style="list-style-type: none">1. Preheat convection oven to 300°F.2. Spray two, full-size sheet pans with pan release.3. Combine brown sugar, oil, honey, and vanilla extract in a large bowl or container. Whisk to combine.4. Weigh oats (or use 42 oz container) and add to honey mixture. Using a spatula or freshly gloved hands, stir to evenly coat the oats.5. Divide oats evenly between pans and spread in a thin single layer on each prepared pan. Note: One pan holds 42 servings or half of the recipe.6. Bake at 300°F for 20-25 minutes or until granola turns golden brown. Watch carefully near the end of cooking to prevent scorching!7. Once removed from the oven, stir the granola to prevent sticking to the pan. Granola will continue to crisp as it cools.8. Once completely cooled, add dried cherries. Granola can be made in advance and stored in an airtight container for up to 3 weeks.9. Serve ½ cup using #8 scoop (1.91 oz by weight). <p>CCP: No bare hand contact with ready to eat food.</p>
Oil, canola		2 ½ cups	
Honey		2 ½ cups	
Vanilla extract		¼ cup	
Oats, rolled, quick, 42 oz container	2 each		
Cherries, dried		1 qt	

Title: Cherry Vanilla Granola

Meal Components: 1 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.

Marketing Guide

84 Servings

Food as Purchased for

Sugar brown

1 lb 4 oz

Serving

½ cup (#8 scoop) provides 1 oz eq WGR grain

Nutrients Per Serving

Calories	248	kcal	Sat Fat	1	g
Protein	5	g	Chol	0	mg
Carb	37	g	Sodium	4	mg
Total Fat	8.5	g	Dietary Fiber	3	g