

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Chef Deb's Cinnamon Maple Breakfast Rounds

Servings: 90 | Serving Size: 1 Each (6.2 oz)
Meal Contribution: 2 GRN, 1/4c FRT

Featured Components

- Zee Kitchen Dried Fruit Mixzees® (#624809)
- Zee Kitchen Cinnamon Applesauce (#A3910)

Ingredients

12 lb	Quick oats, whole grain
1 lb 6.5 oz	Brown sugar, light
8 oz	Baking powder
2c	Cinnamon, ground
2 tbsp	Salt, granulated
2 1/4 qt	Eggs, whole, liquid
3c	Canola oil
1/2c	Vanilla extract
3c	Milk, skim
3 lb	Chef Deb's Maple Cinnamon Glaze (see reverse)
4 lb	Zee Kitchen Dried Fruit Mixzees® (#624809)
1 #10 can	Zee Kitchen Cinnamon Applesauce (#A3910)

Cooking Instructions

- 1) Pre-heat oven to 350°F.
- 2) Combine dry ingredients, reserving 1/2 cup of cinnamon for topping, in a large mixing bowl. Set aside.
- 3) Combine wet ingredients in a bowl. Once combined, add wet ingredients to dry ingredients. Let mixture rest for 10 minutes.
- 4) In 6 baking pans (18" x 26" x 1") that have been sprayed with non-stick cooking spray, mix well between pans and use #8 scoop (6.2 oz) to portion 15 rounds per pan in 3 x 5 rows.
- 5) Top each round with 1/4 tsp. of cinnamon and bake at 350°F for 18 minutes, rotating the pans halfway or until internal temperature reaches 160°F.
- 6) Ribbon 1/2 oz glaze across each round and serve one for service.

Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used. Please refer to your state agency guidance which may have additional requirements.

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Chef Deb's Maple Cinnamon Glaze

Servings: 90 | Serving Size: 1/2oz
Meal Contribution: N/A

Featured Components

- Zee Kitchen Dried Fruit Mixzees® (#624809)
- Zee Kitchen Cinnamon Applesauce (#A3910)

Ingredients

3 lb	Greek yogurt, vanilla
1/3c	Cinnamon, ground
1/3c	Maple syrup

Cooking Instructions

- 1) Place all ingredients into a bowl and whisk evenly until combined.
- 2) Cover and refrigerate until service, holding below 40°F.

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