Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Rule Breaker Apple Breakfast Pizza

Servings: 96 | **Serving Size:** 1 Slice (1/8 pizza crust)
Meal Contribution: 2 1/2 GRN, 1/2c FRT

Featured Components

- Zee Kitchen Cinnamon Applesauce (#A3910)
- Zee Zees LTO Caramel Apple Cup (#1743)

Ingredients

12 pizza crusts	Crust, Pizza, 16", whole grain, parbaked
2 lb 10 oz	Granola, reduced sugar, bulk
1/2c	Cinnamon, ground
9 lb	Zee Kitchen Cinnamon Applesauce Cafeteria Case (#A3910)
18 lb	Zee Zees Caramel Diced Apple Cups (#1743), drained

Cooking Instructions

1) Pre-heat oven to 375°F.
2)` Place 12 frozen pizza crusts in the oven for about 5 minutes or until lightly golden. Remove and let cool.
3) Take Zee Kitchen Bulk Cinnamon Applesauce and spread 12 oz. across each crust. Leave about 1 inch space from the edge.
4) In a large mixing bowl, strain Zee Zees Caramel Diced Apple Cups. Sprinkle 24 oz. of drained apples on each pizza.
5) Bake each pizza according to manufacturers instructions for 5-11 minutes or until golden brown.
6) Remove from the oven and sprinkle 3 1/2 ounces of granola over each pizza.
7) Dust each pizza with 1/2 teaspoon of ground cinnamon.
8) For service, cut each pie into 8 even slices and serve one slice. Enjoy!

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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