

POMPEII FRUIT BARS



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION: $\frac{3}{4}$ oz. eq. whole grain based dessert**NUMBER OF PORTIONS:** 120 **SIZE OF PORTION:** 1 bar**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 120 SERVINGS)
Margarine, Bulk, #1319	2 pound(s)
Sugar, Brown, #2024	2 pound(s) + 12 ounce(s)
Flour, Whole Grain Rich, Blend #2013	2 pound(s)
Cereal, Oatmeal, Quick, WGR, #2123	1 pound(s) + 8 ounce(s)
Baking Soda, #2001	2 tablespoon(s) + 2 teaspoon(s)
Pineapple, Canned, Tidbits in Juice, #2415	9 cup(s) + $\frac{3}{4}$ cup(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)
Water, Municipal, Mississippi	1 quart(s)
Sugar, Granulated, #2027	1 pound(s) + 8 ounce(s)
Sugar, Confectioners, #2025	$\frac{1}{2}$ cup(s)

DIRECTIONS

1. Cream together margarine and brown sugar on medium speed for 10 minutes.
2. Combine flour, oats, and baking soda, then add to creamed mixture. Mix on low speed until crumbly. Spray pan release spray on a sheet pan. Spread approximately 4 pounds of mixture on each pan. Pat down by hand to an even layer.
For 120 servings, use 2 sheet pans.
3. Combine pineapple, water, and granulated sugar.
Cook in a stockpot until mixture is thick and most of liquid has evaporated, then cool.
4. Spread approximately $1\frac{1}{2}$ quarts of filling evenly over oatmeal mixture in each sheet pan. Evenly distribute remainder of oatmeal mixture over the filling on each sheet pan.
5. To bake:
Conventional oven: 350 degrees F, for 45 minutes. Convection oven: 325 degrees F, for 35 minutes.
Product should be golden brown when cooking is complete.
6. Cool before cutting. The flavor improves and cutting is easier when product is made one day in advance. If prepared day before, cover tightly and place in storage.
Before cutting sift powdered sugar on top of fruit bars. Cut 6 x 10 for 60 bars per pan.
7. Portion one bar per serving. Each portion provides $\frac{3}{4}$ oz. eq. whole grain based dessert.
Cover, label, and date any leftovers.

PRODUCTION NOTES

Use USDA Foods products when available.

NUTRIENTS PER SERVING

Calories	178	Dietary Fiber	1.26 g	Sodium	146.81 mg	Sat. Fat	2.77 g
Carbohydrates	28.61 g	Protein	1.80 g	Total Fat	6.35 g	Trans Fat	0.00 g