

PEANUT BUTTER PARFAIT

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cheese, Cream, (Lite Neufchatel), #1302	3 pounds
Sugar, Confectioners, #2025	2 quarts + 1 1/2 cups
Peanut Butter, Smooth Style, #2252	1 quart + 2 cups
Milk, Lowfat, Unflavored, 1% Milk Fat	1 quart + 1 pint
Whipped Topping, Tube, Frozen, #1322	2 1/2 tubes + 2 cups, , 16 ounces left

DIRECTIONS

1. Soften the cream cheese.
2. In large mixer bowl, mix the softened cream cheese and confectioners sugar together, until smooth.
3. Blend in peanut butter and milk. Mix until smooth.
4. On low speed, fold in the whipped topping, until thoroughly mixed.
5. Portion the Peanut Butter Parfait with #8 scoop into individual portion containers. Cover and refrigerate until ready for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.

6. Portion 1 container of Peanut Butter Parfait per serving. Peanut Butter Parfait does not provide any components.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

Use USDA Foods products when available.

NUTRIENTS PER SERVING

Calories	210	Dietary Fiber	0.97 g	Sodium	131.00 mg	Sat. Fat	6.44 g
Carbohydrates	18.83 g	Protein	5.32 g	Total Fat	13.68 g	Trans Fat	0.00 g