

RICE KRISPIE BARS (MADE) (ENRICHED)

MEAL COMPONENT CONTRIBUTION:

½ oz. eq. enriched grain based dessert

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 Bar

RECIPE HACCP PROCESS: #2 - Same day service

| INGREDIENT | MEASURE (FOR 80 SERVINGS) |
|--|---------------------------|
| Pan Release Spray, Butter Flavored #2516 | 20 second spray |
| Margarine, Bulk, #1319 | 12 ounces |
| Marshmallows, Miniature, #2018 | 3 pounds |
| Cereal, Crisped Rice, Bulk, #2144 | 1 gallons + 3 quarts |

DIRECTIONS

1. Spray a sheet pan (18" x 26" x 1") evenly with butter flavored spray.
2. In a large stockpot, braising pan or steam jacketed kettle, melt the margarine.
3. Add the marshmallows, and stir constantly. Cook the marshmallows over low heat, until they are melted. Remove the marshmallows from the heat.
4. Immediately add the crisped rice cereal, and stir quickly until all of the cereal is coated by the melted marshmallows.
5. Use a spatula to press the mixture into an even layer in the coated sheet pan. Allow the Rice Krispies to cool.
6. For 80 servings, cut mixture in pan in 10 x 8 bars. Portion one bar per serving.
7. Portion one bar per serving. Each portion provides ½ oz. eq. enriched grain based dessert.
8. Cover and store any leftovers at room temperature.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|--------|-----------|----------|-----------|--------|
| Calories | 119 | Dietary Fiber | 0.02 g | Sodium | 94.00 mg | Sat. Fat | 1.38 g |
| Carbohydrates | 22.23 g | Protein | 1.15 g | Total Fat | 3.38 g | Trans Fat | 0.00 g |