## CINNAMON CRUNCH FILLED PASTRY

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. whole grains
NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 pastry
RECIPE HACCP PROCESS: \#1 - No cook
WHOLE GRAINS

## INGREDIENT

MEASURE (FOR 100 SERVINGS)
Pastry, Breakfast Filled, Frozen, \#1244
100 pastries

## DIRECTIONS

1. Heat the frozen filled bars in an ovenable pouch according to the case or package directions. For thaw and serve, thaw the pastries at room temperature for 2 hours prior to serving. Discard the thawed products after 6 hours.
2. Place the pastries on the line for service.
3. Portion 1 pastry per serving. Each portion provides 2 oz . eq. whole grain. CCP: Hold and maintain the product at a minimum temperature of 135 degrees $F$ or higher. Check temperature every 30 minutes. Discard any leftovers.

## NUTRIENTS PER SERVING

| Calories | 264 | Dietary Fiber | 3.04 g | Sodium | 294.00 mg | Sat. Fat | 2.53 g |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Carbohydrates | 41.56 g | Protein | 6.08 g | Total Fat | 8.11 g | Trans Fat | 0.00 g |

