

DUTCH WAFFLES



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 pouch

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Waffle, Dutch, WGR, #1243	100 waffles
Sugar, Confectioners, #2026	2 cups

DIRECTIONS

- Prepare the frozen Dutch waffles according to the directions on the package and/or case.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Sprinkle ½ cup powdered sugar on each pan of Dutch waffles.
- Place the Dutch waffles on a heated line for service.
- Portion 1 waffle per serving. Each portion provides 2 oz. eq. whole grain.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	309	Dietary Fiber	3.00 g	Sodium	350.00 mg	Sat. Fat	3.00 g
Carbohydrates	45.39 g	Protein	4.00 g	Total Fat	13.00 g	Trans Fat	0.00 g