

# PEANUT BUTTER PARFAIT

**MEAL COMPONENT CONTRIBUTION:**

None

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Whipped Topping, Tube, Frozen, #1322	2 tubes + 1/2 tube, (16 ounces each)
Cheese, Cream, (Lite Neufchatel), #1302	3 pounds
Sugar, Confectioners, #2026	2 quart + 1 1/2 cups
Peanut Butter, Smooth Style, #2252	1 quart + 2 cups
Milk, Reduced Fat, 2% Milkfat, Bulk	1 quart + 2 cups

**DIRECTIONS**

- Thaw whipped topping overnight in refrigerator.  
CCP: Hold at 41 degrees F or lower.
- Soften cream cheese and place in large mixer bowl.
- Add confectioners sugar to softened cream cheese and mix on medium speed until smooth.
- Blend in peanut butter and milk. Mix on medium speed until smooth.
- On low speed fold in whipped topping until thoroughly mixed.
- Portion 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.
- Place on refrigerated line for service.
- Portion 1 container of parfait for serving. Peanut Butter Parfait does not provide any components.  
CCP: Cover and 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**

Thaw whipped topping overnight in refrigerator.

**NUTRIENTS PER SERVING**

Calories	213	Dietary Fiber	0.92 g	Sodium	131.00 mg	Sat. Fat	6.43 g
Carbohydrates	18.94 g	Protein	5.30 g	Total Fat	13.60 g	Trans Fat	0.00 g