

CHOCOLATE CHIP MUFFIN LOAF-BRIGGS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 muffin loaf

RECIPE HACCP PROCESS: #1 - No cook



WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Muffin Loaf, Chocolate Chip, WGR, #1214	100 muffins

DIRECTIONS

1. Thaw the Chocolate Chip Muffin Loaves according to the directions on the package and/or case. If desired, the product can be warmed from a thawed state in a warmer set at 150-175 degrees F. for 2 minutes at a time until the desired temperature is reached. Times may vary based on equipment.
Do not refreeze the thawed chocolate chip muffin loaves.
2. Place the Chocolate Chip Muffins Loaf on the line for service.
3. Portion one Chocolate Chip Muffin Loaf per serving. Each portion provides 1 oz. eq. whole grain.

PRODUCTION NOTES

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis

NUTRIENTS PER SERVING

Calories	160	Dietary Fiber	1.00 g	Sodium	105.00 mg	Sat. Fat	1.00 g
Carbohydrates	26.00 g	Protein	3.00 g	Total Fat	4.50 g	Trans Fat	0.00 g