



Chef Brenda

Standardizing Recipes for Child Nutrition Programs

Recipe Name: Cherry Blossom Yogurt Bread K-12

Category: Breakfast Entrée

Portion Size(s): 1 piece

Meal Components: 1.25 oz eq grains; ¼ cup fruit

Directions:

1. Thaw eggs in refrigerator for 48 hours.
2. Preheat oven to 350 °F. Spray steamtable pans with nonstick cooking spray. Use 1 – full 12” x 20” x 2 1/2” steamtable pan for every 25 servings.
3. Prepare Cherries: In a medium bowl, toss cherries with 1 cup of flour until coated. Set aside.
4. Prepare Dry Ingredients: In a standing mixer or a large bowl, stir remaining flour, sugar, cinnamon, baking powder, baking soda, and salt.
5. Prepare Wet Ingredients: In a separate large bowl, whisk eggs, applesauce, and yogurt together. CCP: Hold at 40 °F or lower.
6. Combine All Ingredients: Slowly add wet ingredients into the dry ingredients, using a large rubber spatula to remove any ingredients that are sticking to the bottom and sides of the bowl. Stir until ingredients are mixed. Do not over mix. Using a large rubber spatula, fold in coated cherries and any remaining flour that may have not stuck to the cherries.
7. Bake Bread: Divide dough evenly into steamtable pans and bake for 50-55 minutes. Remove from the oven and allow to rest for 20 minutes. Cut into 5 x 5 pieces and serve.

Ingredients:	100 Portions	
	Weight	Measure
Nonstick cooking spray		4 sprays

Cherries, dried, without pits	4 lbs 4 oz	3 qts ½ cup
Flour, white whole wheat/enriched blend (USDA or Commercial)	4 lbs 8 oz	1 gal 1 cup
Sugar, granulated		3 cups
Cinnamon, ground		3 Tbsp
Baking powder		¼ cup 2 Tbsp
Baking soda		¼ cup
Salt, table		2 tsp
Eggs, liquid whole, frozen (USDA or Commercial)	1 lb 14 oz	3 cups 3 Tbsp OR 16 eggs
Applesauce, unsweetened, canned (USDA or Commercial)		1 qt 2 cups or ½ #10 can
Yogurt, high protein, vanilla, nonfat (USDA or Commercial)	4 lbs	1 ½ - 32 oz container OR 1 qt 2 cups

Nutrients Per One Serving (K-12):

Calories	198	kcal	Total Fat	1	g	Total Dietary Fiber	3	g	Vitamin C	0	mg
Saturated Fat	0	g	Trans Fat	0	g	Protein	6	g	Iron	1.6	mg
Sodium	284	mg	Cholesterol	38	mg	Vitamin A	112	IU			
Sugars	10	g	Carbohydrate	42	g	Calcium	111	mg			

Components Per One Serving (K-12):

Meat/Meat ALT	Grain	Vegetable(s)	Fruit	Milk
0 oz. eq.	1.25 oz. eq.	0 cups(s)	1/4 cup(s)	0 cup(s)

Serving Size:

Serving Size: 1 piece	Yield: 100 pieces
NSLP/SBP Crediting Information:	
K-8:	1.25 oz eq grains; ¼ cup fruit

9-12:	1.25 oz eq grains; ¼ cup fruit
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