Idaho Child Nutrition

Recipe: 500401 FRUIT PAN DOWDY
Recipe Source: USDA-TEAM NUTRI
Recipe Group: DESSERTS

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: SERVING

009240 PEACHES,CND,LT SYRUP PK,SOL&LIQUIDS.....	7 LB + 2 OZ	1. Drain peach slices and reserve juice. Set aside.
020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 018372 LEAVENING AGENTS,BAKING SODA..... 002047 SALT,TABLE..... 019335 SUGARS,GRANULATED.....	3 LB 3 TBSP 1 TBSP 1 LB + 1 OZ	2. Using the paddle attachment, blend flour, baking soda, salt, and sugar at low speed for 30 seconds.
001123 EGG,WHOLE,RAW,FRESH..... 014429 WATER,MUNICIPAL.....	6 OZ 1 QT + 1/2 CUP	3. Whisk eggs until smooth. Add eggs, reserved juice, and water to dry ingredients and mix at low speed for 1 minute. Scrape sides of bowl and mix at medium speed for 1 minute. 4. Spread 3 lb 12oz (1 qt 2 cups) of batter in each lightly greased steam table pan (12"x20"x2 1/2").
019334 SUGARS,BROWN..... 002010 CINNAMON,GROUND.....	8 OZ 1 TBSP	5. Distribute 3 lb 9oz (1qt 3 1/2cups) of peaches evenly over each pan of batter. 6. Blend brown sugar and cinnamon. Sprinkle 1/2 cup evenly over each pan. 7. Bake in a 350 degree conventional oven for 50 minutes or a 325 degree convection oven for 50 minutes. 8. Cut each pan into 25 portions (5x5). SERVING: 1 piece provides 1/4 cup of fruit. YIELD: 50 servings- 12 lb 6oz

Calories	193		Iron	1.68	mg	Protein	3.47	g	7.20% Calories from Prot
Cholesterol	13	mg	Calcium	13.58	mg	Carbohydrates	44.22	g	91.86% Calories from Carb
Sodium	375	mg	Vitamin A	236	IU	Total Fat	0.59	g	2.75% Calories from T Fat
Dietary Fiber	1.64	g	Vitamin C	1.50	mg	Saturated Fat	0.13	g	0.60% Calories from S Fat
						Trans. Fat	0.00*	g	0.00% Calories from Trans. Fat

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Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050324	Fruit Pan Dowdy (with peaches)			
I	009240	PEACHES,CND,LT SYRUP PK,SOL&LIQUIDS			
I	020081	WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEA			
I	018372	LEAVENING AGENTS,BAKING SODA			
I	002047	SALT,TABLE			
I	019335	SUGARS,GRANULATED			
I	001123	EGG,WHOLE,RAW,FRESH			
I	014429	WATER,MUNICIPAL			
I	019334	SUGARS,BROWN			
I	002010	CINNAMON,GROUND			