



*Fruity
Flatbread*
—
*Sunny Start
Flatbread*

NDC
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*Quick Scratch Preparation

Fruity Flatbread/Sunny Start Flatbread

Recipe HACCP Process: #2 Same Day Service
Portion Size: 2 flatbreads

Meal Pattern Crediting (1 serving): .5 Dairy MMA, 1.5 Grain, ½ cup Fruit

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole grain sandwich thins	36 oz	1 slice per serving, split	72 oz	1 slice per serving, split	<ol style="list-style-type: none"> <u>1</u> Preheat <u>oven</u>. <u>2</u> Separate sandwich thins into halves horizontally; coat slices with pan-release spray and place on parchment lined sheet <u>pan</u>. (See photo #1)
Pan-release spray	48 <u>g</u>	to coat pan	96 <u>g</u>	to coat pan	
Cinnamon sugar	5 oz	1 cup	10 oz	2 cups	<ol style="list-style-type: none"> <u>3</u> Sprinkle sprayed-side (or use dredger) with cinnamon sugar (50% granulated sugar/50% ground cinnamon). (See photo #2) <u>4</u> Bake at 375°F for 8 minutes in a conventional oven (or at 350°F for 3 – 5 minutes in a convection oven), or until crust is golden brown; remove from oven and cool completely at room <u>temperature</u>.
Regular yogurt, vanilla, low fat	48 oz	1 1/2 quarts	96 oz	3 quarts	<ol style="list-style-type: none"> <u>5</u> Using a #30 disher, place 2 tablespoons (1 oz) of yogurt on each flatbread; spread evenly over bread . (See photo #3)
Fruit, fresh or canned, drained	96 oz	2 quarts	192 oz	1 <u>gal</u>	<ol style="list-style-type: none"> <u>6</u> Using a 2 oz spoodle or #16 disher, top each flatbread with 1/4 cup <u>fruit</u>. (See photo #4) Transfer to serving <u>container</u>. CCP: No bare hand contact with ready-to-eat <u>food</u>. Fruit prepared as per <u>SOP</u>. <u>7</u> Serve two <u>flatbreads</u>. CCP: Hold and serve at 41°F or <u>below</u>.

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Comments

Test hold time before servicing. Maximum hold time typically 25 – 60 minutes.

Can substitute raisins or cranberries for fresh fruit, at half the volume.

Greek yogurt can be substituted for regular yogurt.

For nutrition analysis, we used Brownberry® Premium Breads Whole Wheat Sandwich Thins®. Other brands of round sandwich thins such as The Father's Table® Ultra Loco Flatbread, or Pepperidge Farm® Goldfish Flatbread may also be used for this recipe.

For Sunny Start Flatbread, (for 24 servings) mix 1 1/2 cups peanut or sunflower butter into the yogurt. Top with sliced banana.

Fruity Flatbread					
Nutrients Per Serving—Analyzed using <u>NutriKids software</u>					
Calories	263	Saturated Fat	0.74 g	Iron	1.66 mg
Protein	8.56 g	Cholesterol	2.83 mg	Calcium	178.48 mg
<u>Carbohydrate</u>	<u>54.33 g</u>	Vitamin A	145.45 IU	Sodium	208.11 mg
Total Fat	4.13 g	Vitamin C	5.09 mg	Dietary Fiber	7.35 g

Photo #1



Photo #2



Photo #3



Photo #4

