# **Cookbook for Sand Creek Elementary**

**Created by HPS Menu Planner** 

# **Table of Contents**

Griddlecake

**UBER** 

**Sliced Apples** 

## **Griddlecake**

#### USET rimage or type unknown

Servings:	50.000	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-44771

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE WGRAIN	100 Each		353705
SAUSAGE PTY TKY CKD 1Z	50 Each		184970

### **Preparation Instructions**

#### Pancake:

To heat thawed pancakes, place sealed pans in a 350 degrees F oven on low fan speed for 3 minutes.

To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightly seal the pan with foil, then bake at 350 degrees F for 6 minutes.

#### Sausage:

Heat and serve. Ready to eat.

Thaw under refrigeration or prepare from frozen state.

Serve 2 pancakes & 1 sausage patty assembled as a sandwich.

Serve one assembled sandwich each.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 DEGREES F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Food Component Equivalents: 1 oz. Meat/Meat Alternate & 1.75 oz. Grain/Bread

## **Meal Components (SLE)**

Amount Per Serving

Meat	1.000
Grain	1.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 50.000 Serving Size: 1.00 Serving

Amount Per	r Serving		
Calories		200.00	
Fat		6.00g	
SaturatedFa	at	1.33g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		456.67mg	
Carbohydra	ates	27.33g	
Fiber		3.33g	
Sugar		5.33g	
Protein		9.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	33.33mg	Iron	1.36mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available

# **UBER**

# NO IMAGE

Servings:	50.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-41462

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROUND BKFST UBR	50 Each	BAKE HANDLING INSTRUCTIONS: 1. KEEP FROZEN AT 0°F (-18°C) UNTIL READY TO USE. DO NOT CONSUME RAW DOUGH. USE SAFE FOOD HANDLING PROCEDURES. 2. PAN FROZEN DOUGH 3 X 4 ON LINED SHEET PAN. 3. BAKE FROZEN DOUGH UNTIL EDGES ARE GOLDEN BROWN: FOR BEST RESULTS: BAKE IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES. CAN ALSO BE BAKED IN CONVECTION OVEN AT 350°F (175°C), 10 - 12 MINUTES, RACK OVEN AT 350°F (175°C), 10 - 12 MINUTES OR CONVENTIONAL OVEN AT 350°F (175°C) (MIDDLE RACK), FOR 14 - 16 MINUTES. FOR SQUARE SHAPED PRODUCT: PAN FROZEN DOUGH 6 X 8 ON LINED SHEET PAN. BAKE FROZEN DOUGH IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES. 4. REMOVE FROM OVEN AND COOL ON SHEET PAN.	794230

# **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 50.000 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		244.40	
Fat		6.40g	
SaturatedF	at	2.00g	
Trans Fat		0.05g	
Cholestero		7.00mg	
Sodium		201.30mg	
Carbohydra	ates	42.00g	
Fiber		6.50g	
Sugar		16.00g	
Protein		4.80g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.36mg	Iron	1.54mg

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# **Nutrition - Per 100g**

No 100g Conversion Available

# **Sliced Apples**



Servings:	10.000	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40522
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD	10 Package	BAKE READY_TO_EAT	473171

# **Preparation Instructions**

No Preparation Instructions available.

## **Meal Components (SLE)**

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 10.000 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		30.00	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		0.00mg	
Carbohydra	ates	7.00g	
Fiber		1.00g	
Sugar		6.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	20.00mg
Calcium	20.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available