

# Mini Confetti Pancakes



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12876

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package	<p>BAKE</p> <p>Keep Frozen Until Ready to Use</p> <p>Do Not Refreeze Thawed Product.</p> <p>Heat Before Eating</p> <p>CONVENTIONAL OVEN*:</p> <p>1. Preheat oven to 350°F.</p> <p>2. Place frozen pouches, picture side up, in a single layer on baking sheet.</p> <p>3. Heat for 14 - 15 minutes.</p> <p>CONVECTION OVEN*:</p> <p>1. Preheat oven to 350°F.</p> <p>2. Place frozen pouches, picture side up, in a single layer on baking sheet.</p> <p>3. Heat for 9 - 10 minutes.</p> <p>*Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.</p> <p>MICROWAVE:</p> <p>1. Place 1 pouch, picture side up, on a microwave-safe dish.</p> <p>2. Heat on HIGH for 45 seconds.</p> <p>Heated pancakes are hot. Children should be supervised.</p> <p>Pull pouch apart carefully to remove heated product.</p>	395303

## Preparation Instructions

BAKE

Keep Frozen Until Ready to Use  
Do Not Refreeze Thawed Product.  
Heat Before Eating

CONVENTIONAL OVEN\*:

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\*Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.

MICROWAVE:

- 1. Place 1 pouch, picture side up, on a microwave-safe dish.
- 2. Heat on HIGH for 45 seconds.

Heated pancakes are hot. Children should be supervised.

Pull pouch apart carefully to remove heated product.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

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: 1.00  
Serving Size: 1.00 Serving

Amount Per Serving			
Calories		220.00	
Fat		7.00g	
SaturatedFat		1.00g	
Trans Fat*		0.00g	
Cholesterol		10.00mg	
Sodium		300.00mg	
Carbohydrates		36.00g	
Fiber		4.00g	
Sugar		11.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available