# **Mini Confetti Pancakes**



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

## **Ingredients**

| Description                          | Measurement | Prep Instructions  | DistPart<br># |
|--------------------------------------|-------------|--|---------------|
| PANCAKE MINI CONFET<br>72-3.03Z EGGO | 1 Package   | BAKE Keep Frozen Until Ready to Use Do Not Refreeze Thawed Product. Heat Before Eating CONVENTIONAL OVEN*: 1. Preheat oven to 350°F. 2. Place frozen pouches, picture side up, in a single layer on baking sheet. 3. Heat for 14 - 15 minutes. CONVECTION OVEN*: 1. Preheat oven to 350°F. 2. Place frozen pouches, picture side up, in a single layer on baking sheet. 3. Heat for 9 - 10 minutes. *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. | 395303        |

## **Preparation Instructions**

Keep Frozen Until Ready to Use

Do Not Refreeze Thawed Product.

**Heat Before Eating** 

#### **CONVENTIONAL OVEN\*:**

- 1. Preheat oven to 350°F.
- 2. Place frozen pouches, picture side up, in a single layer on baking sheet.
- 3. Heat for 14 15 minutes.

#### **CONVECTION OVEN\*:**

- 1. Preheat oven to 350°F.
- 2. Place frozen pouches, picture side up, in a single layer on baking sheet.
- 3. Heat for 9 10 minutes.

\*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 |  |
|                    |        | ·         |        |  |

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

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

No 100g Conversion Available